

# Ultimate Picnic Sandwich

By [Ashley Alexander](#)

# Gather & Feast

A generously filled sandwich designed for sharing, this picnic centerpiece brings together quality cured meats, fresh cheeses, and vibrant, briny, tangy accompaniments. It's ideal for relaxed outdoor dining and hits that perfect balance of fresh, rich, tangy and sweet. If you've got day old bread or even bread that just needs a little refresh, try the water and oven technique, it's one of my favourite kitchen hacks!

**SERVES** 6 | **PREP** 15 minutes | **COOK** 10-15 minutes (only if refreshing bread) | **TOTAL** 15-30 minutes

## INGREDIENTS

- 1 large flat ciabatta, focaccia, or village/Turkish loaf (enough for 6–8 servings)
- Aioli or whole-egg mayonnaise
- Dijon mustard
- Roughly 120g salami
- Roughly 375g fresh fior di latte, buffalo mozzarella, or burrata
- Roughly 120g prosciutto
- Pickled red onions, to taste
- 1 large handful fresh basil leaves
- Zest of 1 lemon
- 1–2 tablespoons honey
- 1 handful finely grated Parmigiano Reggiano
- A few handfuls fresh rocket
- Juice of 1/2 lemon
- Freshly cracked black pepper
- Flaky sea salt, to taste

## METHOD

1. If your bread isn't quite as fresh as you'd like, give it a very quick rinse under cold water, ensuring both sides are lightly moistened. Just a brief "in and out" is all it needs.



2. Place directly into a preheated oven at 180°C/350°F for 10-15 minutes, or until the crust is crisp and the inside is soft and refreshed. This simple trick brings bread beautifully back to life.
3. Allow the bread to cool slightly before slicing.
4. Cut the loaf in half horizontally. Spread one side generously with aioli (or whole-egg mayonnaise) and the other with Dijon mustard.
5. Layer the fillings evenly over the base: salami, mozzarella, prosciutto, pickled red onion, basil leaves, lemon zest, a drizzle of honey, grated Parmigiano Reggiano, and rocket. Finish with a squeeze of lemon juice, an extra sprinkle of Parmigiano Reggiano, freshly cracked black pepper, and flaky sea salt to taste.
6. Top with the remaining half of the bread, press down gently, and slice into 6-8 portions to serve.

## NOTES

**Bread matters:** A sturdy, airy loaf (ciabatta or focaccia) works best to hold the fillings without going soggy.

**The water trick:** Don't skip this if your bread is a day old - it genuinely revives texture and makes a big difference.

**Balance is key:** The sweetness of honey, acidity of lemon and pickled onions, and richness of the meats and cheese create a well-balanced bite.

**Make ahead:** Assemble up to a few hours in advance, wrap tightly, and refrigerate. Bring back to room temperature before serving.

**For picnics:** Wrap the whole loaf tightly in baking paper and slice just before serving to keep everything fresh.



**Find the recipe and watch the video online:**

<https://www.gatherandfeast.com/ultimate-picnic-sandwich>

Let me know if you make the recipe! x @gatherandfeast