

[Ham, Apple and Brie Panini](#)

From the Williams-Sonoma Test Kitchen

Prep Time: 20 minutes

Cook Time: 5 minutes

Servings: 2

Ingredients

1/2 red onion, thinly sliced

Kosher salt and freshly ground pepper

1/2 cup (4 fl. oz./125 ml) red wine vinegar

2 Tbs. unsalted butter

4 slices country-style bread, each 1/2 inch (12 mm) thick

2 Tbs. Dijon mustard

1/4 lb. (125 g) Brie cheese, thinly sliced

1/2 Pink Lady apple, cored and thinly sliced

Extra-virgin olive oil as needed

1/2 lb. (250 g) Black Forest ham, thinly sliced

1/2 cup (1/2 oz./15 g) loosely packed arugula

Directions

Place the onion in a bowl. Add a pinch of salt and the vinegar, making sure it covers the onion completely. Let stand for 20 minutes, then drain.

Preheat an electric panini press on the “panini” setting according to the manufacturer’s instructions.

Spread the butter evenly on both sides of the bread slices, then spread the mustard on one side of each slice. Place 2 of the slices, buttered side down, on a work surface and top with the cheese and apple, dividing evenly. Drizzle olive oil over the apple and season with salt and pepper. Top with the ham and onion. Cover each sandwich with one of the remaining bread slices, buttered side up.

Brush the preheated panini press generously with olive oil. Place the sandwiches on the press and close the lid. Cook until the bread is golden and the cheese is melted, about 5 minutes. Transfer the sandwiches to a cutting board, open the sandwiches and top with the arugula. Close the sandwiches, cut in half and serve immediately. Serves 2.