

# Muffuletta Squares



**Serves 6**

**Prep 50 mins + 1h chilling**

**No Cook**

**Easy**

## Ingredients

### For the foccacia

1 small foccacia loaf  
1 ball of mozzarella, drained & sliced  
80g Italian salami  
6 slices emmenthal  
100g mortadella

### Olive salad

75g green olives stuffed with pimento  
1/2 small shallot, finely chopped  
1/2 small stick celery, finely chopped  
1 tbsp olive oil  
1/2 tbsp red wine vinegar

### Avocado salad

1 avocado  
1/2 small shallot  
1/2 small stick celery, finely chopped  
juice of 1/2 lemon

1. Mix together the olive salad ingredients and leave to marinate for half an hour. For those who hate olives, the other half of the foccacia topping can be made with avocado instead. Chop the avocado finely and mix with lemon juice, some of the onion and celery.
2. Split the foccacia in half horizontally and layer up with alternating layers of mozzarella, salami, emmenthal and mortadella. Spread half the foccacia with the olive salad, the other half with the avocado salad.
3. Wrap tightly in baking parchment, then foil and weigh down for an hour, then cut into squares to serve. Secure each one with a cocktail stick and serve with a green salad.