



PHILLY PHILLY • PHILLY PHILLY • PHILLY PHILLY

Thanks for ordering your “Passyunk LOVEbundle” – Our Ingredients, Your Kitchen.

Baking your Passyunk Hoagie Roll:

1. We’ve partially baked your Passyunk Hoagie roll to ensure you have the freshest experience as possible at home. As a result, you need to finish the job we’ve started. The good news is that if you follow the instructions here, you will have deliciously fresh rolls ready for your cheesesteaks and hoagies.
2. Pre-heat your oven to 220 degrees.
3. Line a baking tray with greaseproof paper and place the rolls on the tray with space between them.
4. Cover your rolls with water evenly by quickly passing them under a tap. This is a critical step as the water creates the steam required to give you the right finish.
5. Place in the oven and bake for 3-4 minutes or until lightly browned. Watch the rolls closely during baking. When they are lightly browned, they are ready to come out. (This may take longer depending on your oven. Color is a good indicator if 3-4 minutes is not enough.)
6. Let them cool for 10 minutes before handling.
7. Slice your rolls carefully with a serrated knife by running the knife lengthwise along the middle of the side of the roll. Only cut $\frac{3}{4}$ of the way into the roll to ensure you maintain a strong hinge on one side of the roll.

Here’s how to prep your Italian Hoagie:

1. Open up your roll, being careful not to break the internal hinge. We’re about to stuff a lot of ingredients into this roll so the more open it is the easier.
2. Find the pot of olive tapenade and lightly spread on one side of your roll.
3. Add a layer of the three slices of Italian ham evenly across the length of the roll.
4. On top of the ham, add a layer of the three slices of mortadella evenly across the length of the roll
5. On top of the mortadella add a layer of the three slices of provolone evenly across the length of the roll.
6. On top of the provolone, add a later of spicy Italian salami evenly across the length of the roll.
7. Find your half head of lettuce. Place the lettuce flat side against the cutting board and with a sharp knife, starting at one edge of the lettuce, moving through the middle and to the other edge, thinly slice strips of lettuce. The thinner the better. Remember to practice proper cutting technique and keep your fingers in your non-knife hand curved under your hand.
8. Spread a layer of lettuce across the inside of the roll on top of the meat. Don’t be timid, more lettuce more crunch and freshness when you eat your hoagie.
9. Find your pot of vinaigrette. Dress your lettuce well with a sprinkling of this vinaigrette.
10. Thinly slice the whole tomatoes provided into whole slices. The thinner the better.
11. Thinly slice your whole onion. Cut in half and peel. Lay the flat side of the onion against your chopping board. Keeping your fingers tucked under, cut your onion into thin slices. The thinner the better.
12. On top of the lettuce, add a layer of tomatoes and sliced onions. We like more veg on our hoagies in Philly, but add as much as suits your taste.
13. Lightly season the tomatoes and onions with salt, pepper and oregano (provided).
14. Dress the tomatoes and sliced onions with more vinaigrette to taste. Again, in Philly, we like more vinaigrette.
15. Using the back of a large knife, tuck all the ingredients into the roll. Basically, lay the back of the knife down the middle of the sandwich and press down. It will be overstuffed, that is the point, but this step is critical to making it easier to eat. Finally, while holding the hoagie semi-closed with one hand, use the other to cut it in half. If you’ve built your hoagie properly you should now see a beautiful cross section of meat, cheese and veg.
16. Pig out time! **Take a photo of yourself devouring your hoagie and post it on social media tagging us @passyunkavenue #lovebundles #brotherlylove (Twitter, Instagram and Facebook).** The best part about your Passyunk Italian Hoagie, is that if you do it right, your hands will smell like Italian Hoagie the rest of the day, which is delightful if you’re into that kind of thing!

*note if you’re not eating your hoagie today, refrigerate all items apart from the vinaigrette and use within three days. If your rolls need refreshing, follow the instructions below.

Freezing your rolls:

1. Our hoagie rolls are baked fresh daily. If you’re not going use them on the day your LOVEbundle arrives, we recommend freezing them in the packaging in which they have arrived. To defrost, take out of the freezer and

leave on a counter surface at room temperature for at least an hour before use. Do not open the packaging during the defrosting process. Follow the "Baking Your Passyunk Hoagie Roll" instructions above.