

# CHAO TO: SPICY TOMATO & SPINACH PANINI

SAVANNAH, GA, USA

APRIL-MAY 2022

## INITIAL PLANNING

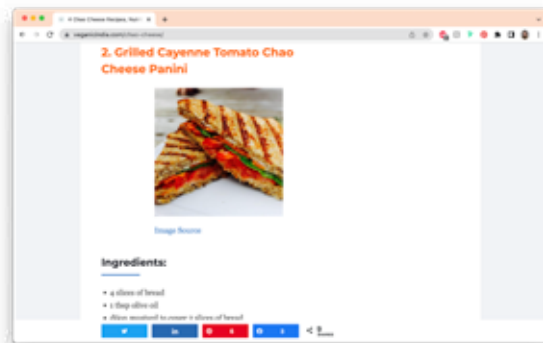
For my first attempt at doing stop-motion, it was a lot of trial and error. I researched a recipe and gathered the ingredients as well as checked out the equipment I needed to photograph the food. I used the recipe as a storyboard and went from there.

### Ingredients:

- 4 slices of bread
- 1 tbsp olive oil
- dijon mustard to cover 2 slices of bread
- eggless mayo to cover 4 slices
- 2-3 Cayenne Tomato Chao slices
- 4 thin slices of tomato
- ¼ cup baby spinach leaves
- ½ red pepper cut into thin slices
- salt and pepper to taste

### Instructions:

- Preheat grill pan over medium heat.
- Spread mayo on both sides of sandwich.
- Spread dijon on one side of each sandwich.
- On one side of sandwich layer slice of Cayenne Tomato Chao, red pepper strips, tomato and spinach.
- Add salt and pepper to taste.
- Close sandwich and paint on thin layer of olive oil.
- Add to grill pan oil side down and paint oil on remaining side of sandwich.
- Flip after approximately two minutes.
- Cook other side for another two minutes and remove from pan.
- Enjoy!



<https://veganicindia.com/chao-cheese/>





TYPE EXPLORATION

Koulen  
Danh Hong

**CHAO TO: SPICY TOMATO**

Oswald  
Vernon Adams, Kalapi Gajjar, Cyreal

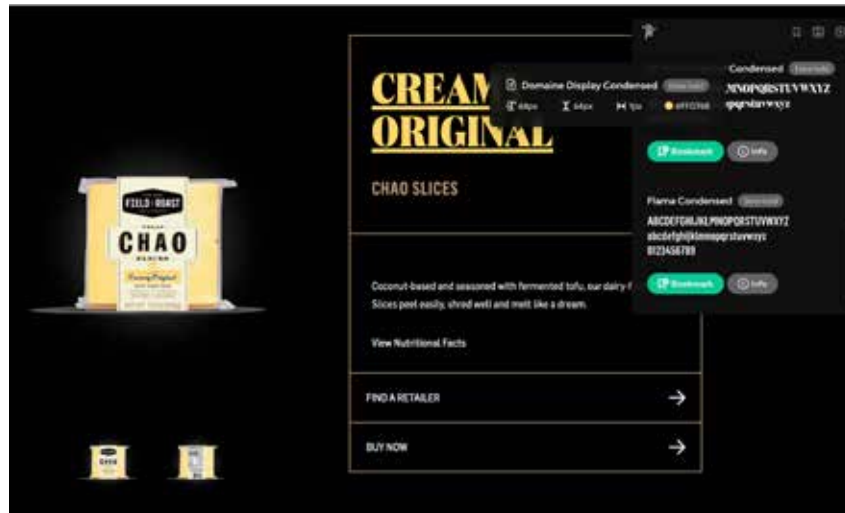
**CHAO TO: Spicy Tomato**

1 style Poppins  
Indian Type Foundry, Jonny Pinhorn

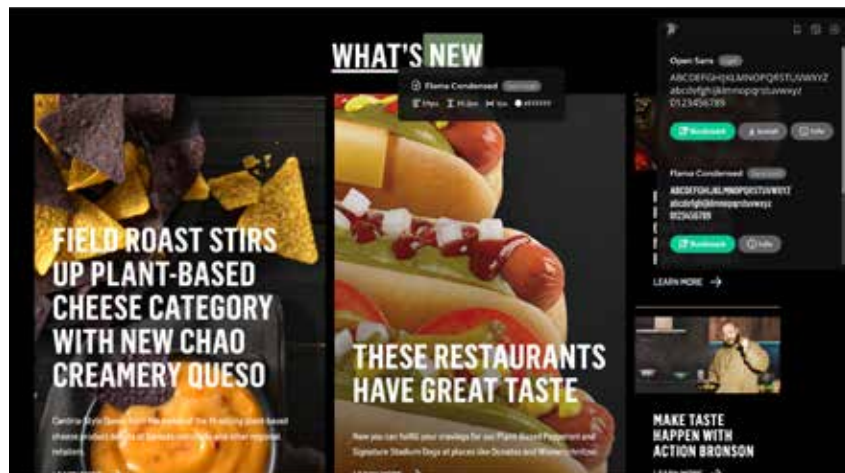
**CHAO TO: Spicy  
Tomato**

Variable  
**CHAO TO: Spicy Tomato and  
Spinach Sandwich**

18 styles



DOMAINE DISPLAY  
CONDENSED EXTRABOLD  
**CHAO TO**



FLAMA CONDENSED SEMIBOLD  
**SPICY TOMATO &  
SPINACH PANINI**

