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OPEN FACED

Single-Slice Sandwiches
from Around the World

KAREN
KAPLAN



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Boursin, Roquette, and Radish

MAKES 4 TARTINES

The world's first variety of Boursin—the classic Garlic and Fine Herbs—was created in 1957 in Normandy by none other than François Boursin. His inspiration came from a traditional French dish for which dinner guests are offered a bowl of *fromage frais* (fresh cheese, like ricotta) and bowls of fines herbes (fresh chervil, parsley, chives, and tarragon) to mix together as they like. The resulting Boursin cheese became the first flavored cheese to be sold in France. While Boursin does not normally grace a refined after-dinner cheese board, it is creamy, tangy, delicious, and popular around the world. As a bonus, it makes a wonderful base for a tartine. This one is so easy, topped with *roquette* (the French word for arugula, or rocket as it is called in Britain), radishes, and chives. A lighter, mineral, high-acid wine such as Chablis or Sancerre pairs perfectly with this dish.

4 tartine bread slices (see page 13)
1 Boursin Garlic and Fine Herbs
cheese, quartered
4 small handfuls arugula
4 large radishes, very thinly sliced
Extra virgin olive oil, for drizzling
Coarse salt
1 bunch chives, snipped, for garnish

Arrange bread on a platter or set each slice on an individual plate. Spread each with a quarter of cheese and top with a handful of arugula, pressing into cheese to hold in place. Arrange $\frac{1}{4}$ of the radish slices atop arugula on each slice, overlapping if necessary. Drizzle with olive oil. Sprinkle with salt. Garnish with chives and serve.



Prosciutto, Pecorino Romano-Roasted Asparagus, and Gremolata

MAKES 6 BRUSCHETTE

This is a beautiful stand-alone dish and a splendid appetizer as well. Prosciutto is a beloved Italian dry-cured ham, the best of which is made in Parma in Emilia-Romagna, and San Daniele in Friuli.

Pecorino Romano has a similar texture to that of Parmesan but a saltier flavor. Pecorino Romano has a similar texture to that of Parmesan but a saltier flavor. Production of the cheese is allowed only on Sardinia, in the region of Lazio, and in the Tuscan province of Grosseto. Both prosciutto and Pecorino Romano are easy to find at Italian delis and most supermarkets. Gremolata is a parsley, lemon peel, and garlic condiment traditionally used as a garnish on the Milanese veal shank dish osso buco, but it works perfectly here. Two white wines from opposite ends of the Italian peninsula would be fabulous with this: Arneis from Piedmont and Fiano di Avellino from Campania.

24 medium-thick asparagus spears
(about 1 bunch), woody ends
trimmed

2 tablespoons olive oil

1/2 teaspoon coarse salt

1/4 teaspoon freshly ground black
pepper

2 tablespoons grated Pecorino
Romano cheese, plus more for
garnish

1 bunch flat-leaf Italian parsley,
leaves only, finely chopped

3 large garlic cloves, minced

1 tablespoon grated lemon peel

12 thin slices prosciutto

6 bruschette (see page 31)

Preheat oven to 425 degrees.

Arrange asparagus in a single layer on a baking sheet. Drizzle with olive oil and sprinkle with salt and pepper. Roll asparagus around to coat completely. Sprinkle with 2 tablespoons cheese and roll again to coat completely. Roast until asparagus are tender but not mushy, about 15 minutes; time will vary depending on thickness of asparagus.

Meanwhile, combine parsley, garlic, and lemon peel in small bowl. Season with salt and pepper. Set aside.

Remove asparagus from oven and increase temperature to broil. Arrange prosciutto slices in a single layer on a broiler pan or baking sheet. Broil until just crispy and slightly curled.

Arrange bruschette on a platter or individual plates. Top each bruschetta with 2 prosciutto slices. Lay 4 asparagus spears atop prosciutto on each bruschetta. Garnish with gremolata and additional Pecorino Romano cheese if desired. Serve immediately.





Pork Sausages with Lingonberry Jam

MAKES 8 OPEN-FACED SANDWICHES

A classic Danish sandwich features *medisterpølse*, pork sausages in casing, often served with a cucumber salad. Since it's pretty labor intensive to make those kinds of sausages, I thought I would offer up patties with all the same flavorings that go into those cased sausages, though here I pair them with lingonberry jam rather than cucumber salad, as I love the savory and sweet combination of flavors. Lingonberry jam—sometimes called lingonberry sauce or preserves—is wildly popular all over Scandinavia as an accompaniment to all manner of meat, sausages, meatballs, pancakes, and porridge. This absolutely delicious condiment can be found at gourmet supermarkets and IKEA, of course. To drink, try either a light ale or a bottle of Beaujolais Villages.

1 tablespoon butter
1 onion, finely diced
1 pound ground pork
 $\frac{3}{4}$ cup cracker crumbs (from soda crackers or oyster crackers) or dry plain breadcrumbs
 $\frac{1}{2}$ cup whole milk
2 eggs, beaten to blend
1 teaspoon salt
 $\frac{1}{2}$ teaspoon ground white pepper
 $\frac{1}{2}$ teaspoon ground allspice
 $\frac{1}{2}$ teaspoon ground clove
 $\frac{1}{2}$ teaspoon ground nutmeg
 $\frac{1}{2}$ teaspoon ground ginger
2 tablespoons (or more) vegetable oil
8 squares Scandinavian bread (see page 73)
8 teaspoons butter, room temperature
8 teaspoons Dijon or German mustard
8 tablespoons lingonberry jam, sauce, or preserves

Melt butter in a small, heavy skillet over medium heat. Add onion and sauté until tender, about 10 minutes. Set aside

Place pork in a bowl. Add sautéed onion. Add cracker crumbs, milk, eggs, salt, pepper, allspice, clove, nutmeg, and ginger. Using a wooden spoon or clean hands, mix all ingredients until well blended; do not overmix. Divide mixture into 8 balls and set balls on a plate.

Heat 2 tablespoons oil in large, heavy skillet over medium-high heat. Add balls to skillet, leaving space in between each. Using a spatula, flatten balls into patties. Cook patties until browned and crisp on first side, 4 to 5 minutes; flip patties over and cook until browned and crisp on second side, 4 to 5 minutes. Add a bit more oil if the skillet gets dry, and make sure patties are cooked through; no pink should remain.

Arrange bread on a platter or individual plates. Spread each slice with 1 teaspoon butter then 1 teaspoon mustard. Top each with 1 pork patty and 1 tablespoon lingonberry jam. Serve immediately.



Provençal Tuna and Vegetable Salad



Garlic Shrimp



Tortilla Española with Romesco Sauce



Smoked Fish with Horseradish, Chives, and Lemon Butter