

Bresaola, Gorgonzola and Pear Tartine

Bold yet delicate, this open-faced sandwich borrows its rustic ingredients from a popular and classic flavor pairing found in *trattorie* around Italy. We'd like to be there right now, actually, sitting outside, enjoying the views with a crisp glass of white...So good, it should be an American classic, too.

ingredients

for vinaigrette:

½ teaspoon Dijon mustard

4 teaspoons red wine vinegar

6 teaspoons olive oil

Kosher salt and freshly ground black pepper, to taste

for tartine:

4, ½-inch slices ciabatta, cut in half lengthwise

1½ ounces gorgonzola dolce, softened (about ⅓ cup)

¼ cup toasted chopped walnuts

1½ cups baby arugula (about 1 ounce)

Half of 1 d'Anjou pear, cored, cut into 12 slices

12 slices bresaola

instructions

For the vinaigrette: Whisk the mustard and vinegar together in a medium bowl. Drizzle the oil in slowly while whisking. Season with salt and pepper.

For the tartine: Spread a quarter of the gorgonzola on each slice of ciabatta. Fold 3 pieces of bresaola into quarters and place on the gorgonzola. Toss the arugula and pear slices with the vinaigrette. Shingle 3 of the pear slices on top and place a quarter of the arugula on top of the pears. Sprinkle walnuts on top. Repeat for the remaining three tartines.

total time: 10 minutes

active prep: 10 minutes

serves: 4

difficulty: easy