

Mortadella Banh Mi

We've taken some liberties here with this creation. The classic version of this Vietnamese sandwich features a smear of liver pâté on a baguette as its only ingredient. But as people tinkered with their own versions, virtually any sort of protein was acceptable, and the addition of crunchy vegetables, fragrant herbs and pepper slices only elevated the experience. All in all, the combo of salty meat, pickled vegetables and a scattering of herbs with a little mayo on a baguette is one of life's happiest moments.

ingredients

for pickled carrots and daikon:

¼ cup distilled white vinegar

2 tablespoons warm water

1 teaspoon kosher salt

1 teaspoon sugar

1 large carrot (7 inches long, 2½ ounces), cut into ¼-inch-thick, 3 to 4-inch long matchsticks

1, 3-ounce chunk daikon, cut into ¼-inch-thick, 3 to 4-inch long matchsticks

for sandwich:

2, 7-inch pieces of baguette

8 slices pancetta

2 tablespoons mayonnaise

6 slices mortadella

Half a small English cucumber, sliced on a heavy angle ⅛-inch thick, 6 slices total

2 tablespoons fresh cilantro leaves

16 fresh mint leaves, torn

1 serrano or jalapeño pepper, sliced

3 tablespoons chicken liver pâté (Volpi recipe or store bought)

instructions

For the pickled carrots and daikon: Combine the vinegar, water, salt and sugar in a medium bowl. Add the vegetables and let stand to pickle and soften, 30 minutes to 1 hour.

For the sandwich: Crisp the pancetta in a large skillet for about 12 minutes, flipping halfway through. Remove to paper-towel-lined plate.

Slice the baguette sections horizontally. Spread half of the mayonnaise on one of the cut sides of a baguette piece and spread half of the pâté on the other. Layer 3 slices mortadella, 4 slices pancetta, 3 cucumber slices, 1 tablespoon cilantro leaves, 8 mint leaves and half the pickled carrots and daikon. Top with half the serrano slices. Close the sandwich. Repeat to make the second sandwich.

total time: 1 hour 15 minutes

active prep: 20 minutes

serves: 2

difficulty: easy