

Smoked Trout and Bresaola Tartine

This starts along the lines of a traditional smoked trout sandwich: you've got your carbs (sourdough toast), creaminess (crème fraiche), smoked fish and the salty finish of pickled red onions. Then we, of course, had to see what bresaola would do to this beauty, and whaddya know, the combo knocked our socks off! We like to be unpredictable like that. Just like that, a new classic is born.

ingredients

for pickled red onions:

½ cup water
¼ cup white wine vinegar
1½ teaspoons kosher salt
½ teaspoon yellow mustard seeds
Pinch crushed red pepper
Fresh black pepper
3 parsley sprigs
3 small thyme sprigs
1 bay leaf
½ medium red onion, thinly sliced through root end

for tartine:

8 tablespoons crème fraiche
Four, ¾-inch thick slices sourdough, lightly toasted
12 slices bresaola
4 ounces smoked trout, in large flakes
A small handful fresh flat-leaf parsley leaves
A small handful pale green celery leaves

instructions

For the pickled red onions: Bring the water, vinegar, salt, mustard seeds, crushed red pepper, black pepper, parsley, thyme and bay leaf to a boil in a small saucepan. Once it boils, turn off the heat, add the onions and let sit. (This will make more than you need for these sandwiches, but trust us, you'll want to be putting these puckery slivers on everything.) Once cool, they are ready to use.

For the tartine: Spread 2 tablespoons of crème fraiche on a slice of bread. Layer 3 bresaola slices on top then 1 ounce of smoked fish. Scatter a few parsley and celery leaves over the top and garnish with pickled red onions. Repeat for remaining tartines.

total time: 15 minutes

active prep: 5 minutes

serves: 4

difficulty: *easy*