



Asparagus-Cheese Tartines

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Bruschetta, MacMenu

Prep Time : 15 minutes **Cook Time** : 10 min **Difficulty** : Medium **Servings** : 2 **Source** : From the Recipe Collection (www.Macmenu.ca) of Ian and Steph Smith

INGREDIENTS

Preparation:

- 2 medium shallots, thinly sliced
- 1 medium tomato, sliced 1/4" thick
- 4 x 3/4" thick slices of French baguette
- 4 x 1/8" thick slices fresh mozzarella
- 4 x 1/8" thick slices Gruyère cheese

2 very thin slices of prosciutto

Asparagus:

- 8 thin asparagus spears
- 1/2 teaspoon extra-virgin olive oil
- Salt and freshly ground pepper

Shallots and Tomatoes:

- 1 tablespoon olive oil, plus extra if needed
- Salt and freshly ground pepper

Assembly:

- 4 teaspoons tapenade
- Aged balsamic vinegar, for drizzling

Top each slice with asparagus and cover that with Gruyère. Broil again until the Gruyère has melted, about 2 more minutes. Now top each Tartine with a slice of tomato and then add a scrunch of prosciutto. Drizzle with vinegar, grind a skiff of pepper over them, and serve warm.

NOTES

You can do the steps before Assembly up to a couple of hours before needed. Assembly takes about 10 minutes while guests can amuse themselves. We serve rosé wine with these, so perhaps you could give them some to keep them quiet while you finish the Tartines.

If you use thicker asparagus spears, peel them with a potato peeler first and don't use as much.

DIRECTIONS

Preparation:

- Slice the shallots, tomatoes, bread, and cheeses.
- Separate the prosciutto slices and remove excess fat. Scrunch into small servings, one for each Tartine.

Asparagus:

Wash and dry the asparagus and lay them on a baking sheet. Drizzle the oil on them, season with salt and pepper, and toss them with your hands to thoroughly coat them. Roast in a pre-heated 400°F oven until they are soft and browned in places, about 8 minutes. Drain them of excess oil, cut them in 3" lengths and set aside until needed.

Shallots and Tomatoes:

Heat the oil using moderate heat in a heavy skillet. As soon as it is hot, add the shallots, season with salt and pepper, and cook, stirring frequently, until softened and browned, about 6 minutes. Transfer the shallots to a plate. Add a little more oil if necessary and add the tomato slices to the skillet. Cook until they are lightly browned on one side, about 3 minutes, and transfer them to the plate with the shallots. Season them lightly with salt and pepper.

Assembly:

Preheat the broiler. Toast both sides of the baguette slices, but leave the top side a little lighter. Spread each slice with a thin layer of the tapenade and cover that with a portion of the shallots. Place a slice of mozzarella on top of the shallots and broil the toasts until the cheese has melted, about 2 minutes.