



Mascarpone, Fontina and Strawberry Tartines with Aged Balsamic (Makes 20)

Tartines are small, room temperature bite-sized bread based appetizers. Traditionally they are not heated and not over-loaded with ingredients, yet use distinctive ingredients that have a particular flavor.

~ Erika Reagor

Ingredients:

5-6 slices Brioche, crusts removed, cut 1/2" thick and into 1 1/2" x 1 1/2" squares
1/4 cup grapeseed oil
1/2 cup good quality aged balsamic vinegar
1 teaspoons butter, unsalted
1 leek, white portion only, thinly sliced into 1/4" half-moons
Kosher salt and fresh ground black pepper to taste
1/2 cup Castelvetro Sicilian Olives, pitted and minced
2/3 cup mascarpone
3 tablespoons strawberry preserve
5 thin slices Fontina cheese, cut into 2 x 2 squares
1/3 cup pistachios, toasted and roughly chopped
1/2 cup micro greens or clover sprouts, for garnish

Directions:

1. Preheat the oven to 350°F. Brush bread on top with the oil. Place on a baking sheet and bake until golden, about 8-10 minutes. Remove and let cool.
2. Meanwhile, place the balsamic in a small sauté pan and reduce over low heat to two tablespoons. Set aside.
3. Heat a small sauté pan over medium-high heat and melt the butter until it foams. Add the leeks and sauté until golden, seasoning with salt and pepper to taste halfway through, 2-3 minutes. Place in a bowl and cool.
4. Add the minced olives to the leeks, stir to combine.
5. Whisk the mascarpone and strawberry preserves together in a small metal bowl until light and fluffy.
6. To assemble, spread the bread with 1-2 teaspoons of the mascarpone. Place a piece of fontina on top. Sprinkle cheese with a few micro greens and top with a teaspoon of the leek mixture. Sprinkle with a pinch of pistachios and a drizzle of balsamic glaze on top. Serve and enjoy!