

COOK, DRINK, LEARN with Acquiesce • 15 november 2020



Mini Croques

8 slices sandwich bread, toasted
 6-8 slices cooked ham, not prosciutto or smoked
 3 tablespoons softened unsalted butter
 2 teaspoons Dijon mustard
 1 teaspoon chopped chives

1 egg white
 pinch salt
 3 ounces fresh chèvre, softened
 3 tablespoons finely grated Parmigiano-Reggiano
 1-2 teaspoons cream or milk

Using 1 5/8-inch cookie cutter*, cut out 24 circles from the toast. Using the same cutter, cut 24 circles of ham. Mix the softened butter, mustard, and chives, and use this mixture to “butter” the toasts lightly. Place them on a parchment-lined baking sheet. Top each toast with a piece of ham. Preheat the broiler. Beat egg white and salt until stiff peaks form. Using the same beaters (no need to clean) and a clean bowl, beat cheeses and cream. Stir in a spoonful of whites to lighten the cheeses, then fold in remaining whites. Using a pastry bag with the star tip**, pipe stars on top of ham. Broil 4 inches from the element for 3 minutes. Makes 24.

* If you don't have a cookie cutter, simply cut 1½ inch squares with a sharp knife. They don't need to be round!

** No pastry bag? Just use a sturdy Ziploc bag and cut off the tip of one corner. Star tip not necessary!