



ALFRESCO GARDEN PARTY

Smoked Salmon Sandwiches with Skyhill Chèvre

Layers of salty smoked salmon, tangy fresh goat cheese, piquant preserved lemon, pickled onions, and spicy arugula come together in a flavor explosion. You can serve these sandwiches on their own or as part of a larger sandwich selection. For smaller servings, cut each sandwich into quarters and spear each quadrant with a cocktail pick.

MAKES 2 SANDWICHES

4 slices artisanal bread, such as Della Fattoria semolina bread

¼ cup Preserved Meyer Lemon Aioli (page 212)

¼ lb fresh goat cheese, preferably Skyhill chèvre

6 oz thinly sliced smoked salmon

¼ cup Pickled Onions (page 208)

½ cup arugula

1 tablespoon chopped fresh tarragon

Lay the bread slices on a cutting board. Spread one side of each slice with the aioli, dividing it evenly.

Top 2 bread slices with the goat cheese, dividing it evenly and spreading it in an even layer. Layer each of the cheese-topped bread slices with half each of the salmon, onions, arugula, and tarragon. Top with the remaining bread slices and press gently. Cut each sandwich in half and serve.

