

Smoked Salmon Tartines

Mom wants THIS! Actually, you want this too! Open faced, light and springy tartines are perfect for brunch, lunch or a salad course. The inspiration for this are the open-faced sandwiches so often seen in European shops and on menus. I love the toppings that brighten each bite. Tartines sliced into slices or wedges of flavorful joy are a sight to behold.

Skip the blimpy, tough bagels and opt for a charred and light as a feather homemade flatbread. There is something very cathartic about making your own breads and this dough is silky and lovely to work with. I promise, once you make this recipe, you will never rush to the bagel shop for heavy and doughy bagels.

Making flatbreads is easy and can be done ahead of time. Gather the kiddos and make your own homemade Naan. BONUS! The naan can be made into personal sized pizzas at a later date, so make a double batch.

Herbed Naan Flatbreads

Yields 4 flatbreads

2 ¼ teaspoons yeast

1 1/3 cups warm water

1 teaspoon sugar

1 tablespoons sea salt

4 cups all-purpose flour, plus more for rolling dough

2 cloves garlic, minced

2/3 cup finely chopped herbs (parsley, mint, chives)

1 teaspoon lemon zest

2/3 cup whole milk plain yogurt

Extra virgin olive oil

1. Place yeast in a bowl for a standing mixer with water, sugar and salt. Add 1 cup of flour and mix together. Allow to sit, lightly covered, for 1 hour.
2. With a dough hook, add remaining flour, garlic, herbs lemon zest and yogurt. Knead until a smooth dough is formed.
3. Gather dough into a ball and rub with evoo. Cover and allow to rise for 2-3 hours or overnight.
4. Heat a heavy-duty pan or grill to medium-high. Separate dough into 4 pieces. On a lightly floured work surface, roll dough into a 10x8 inch oval. Cook or grill on each side until charred and naan has puffed up a bit.

Smoked Salmon Tartines

8 ounces cream cheese, softened at room temperature

1/3 cup whole milk plain yogurt

¼ cup chopped dill (or parsley, chives)

1-pound smoked salmon or favorite fish (I like cold smoked salmon but Lox works here)

Garnishes: arugula leaves, thinly sliced radishes, cucumber ribbons, chopped olives, capers, additional herbs, thinly sliced tomatoes

Build your tartines

1. Either in a mixer or by hand, whisk cream cheese and yogurt together until creamy and light. Add ½ of the herbs, reserving the remaining herbs as a garnish.

2. Schmear cooled flatbreads with cream cheese mixture. Layer smoked salmon in a decorative way on top of cream cheese.
3. Garnish with toppings. Cut into 2-inch slices and transfer to a serving platter.

Strawberry-Rhubarb Crumble

I love this simple, rustic dessert. As a trained pastry chef, I love my share of complex and intricate desserts, but that doesn't feel "right" at this time. I want homey and comfort dessert that is all about the berries! No fuss and easy to throw together. The jammy aroma will make your mouth water and the crumble topping is crisp, buttery and delicious. The crumble is delicious warm, room temperature and cold.

For the topping:

1 cup flour
1/3 cup rolled oats
1 teaspoon baking powder
1/4 cup sugar
Zest of one lemon + 2 tablespoons lemon juice
Pinch of sea salt
1/2 teaspoon cinnamon
1/4 pound (1 stick or 4 ounces) unsalted butter, melted

For the fruit

1 1/2 cups rhubarb, sliced into 1-inch pieces
1-quart strawberries hulled, quartered
Juice of one lemon
1/2 cup sugar
1/4 cup tablespoons cornstarch
1 teaspoon vanilla extract
Pinch of cinnamon
Pinch of sea salt

Preheat oven to 350F. Grease a 9-inch casserole or pie plate with butter.

1. place all ingredients for the topping in a mixing bowl and stir together to form delicious clumps of dough. Set aside
2. Combine fruit ingredients and stir together. Allow to sit for a few minutes.

3. Transfer fruit to greased pan and distribute topping being sure to cover the whole surface. Bake for 30-40 minutes until fruit is bubbly and top has lightly browned.
4. Serve with whipped cream or vanilla ice cream, or both!
- 5.