

Jambon Beurre

★ 4.0 • Serves 1 • French • Pork

INGREDIENTS

- 1 (10-inch) section fresh baguette
- 1 ½ tablespoons unsalted butter (preferably 85 percent butterfat), softened
- 4 ounces thinly sliced cooked ham, preferably jambon de Paris or prosciutto cotto, at room temperature

STEPS

1. Heat oven to 275 degrees. Place baguette in oven and bake 10 minutes, just until the outside crisps. Remove from oven, split in half horizontally and allow to cool to room temperature.
2. When bread has cooled, spread butter on both sides. Pile on the ham. Close the sandwich, cut in half on an angle and serve.

Source: <https://cooking.nytimes.com/recipes/1023625-jambon-beurre>