

The Mirabeau



Yield: 1 serve | Prep: 2 min | Cook: 5 min | Source: #ParlezPantry

Given that this is the Monaco F1 weekend I thought it fitting to conjure a new sandwich idea befitting of the location and of course, in keeping with the history.

The high (haute) and low (bas) Mirabeau corners literally [sandwich] the famous hairpin and are named after the old Hotel Mirabeau, nearby. As the cars drift majestically around the hairpin you get to savour them in their resplendent style, and for some, their glory.

You could buy some sour dough or, delight yourself further if you invest a little time and very little effort in making the Pagnotta, see the recipe as outlined in the ingredients and in the Notes. Likewise, make your own Paneer instead of halloumi.

Bayonne ham is a specialty of the countries of the Adour basin. A ham with flesh of a uniform dark red colour with a variable thickness of fat. Cut into thin slices, it simply melts in the mouth, is of a delicate flavour and a little salty. The headquarters of the Bayonne ham consortium are located in Arzacq-Arraziguet, in Béarn.

Ingredients

- 2 slices bread (pagnotta, recipe here [<https://parlezpantry.com/pagnotta-crusty-italian-semolina-bread/>], and in the Notes)
- 160 g paneer (recipe here [<https://parlezpantry.com/paneer/>], and in the Notes)
- 120 g or circa 8 slices (Le Jambon de Bayonne, use parma ham if you can't get Bayonne, but do try)
- $\frac{3}{4}$ tbsp unsalted butter (melted)
- 1 thyme sprig
- Pepper (black)

Notes

Pagnotta, Crusty Italian Semolina Bread [<https://parlezpantry.com/pagnotta-crusty-italian-semolina-bread/>].

Paneer [<https://parlezpantry.com/paneer/>].



Method

1. This is a racing weekend and we're seeking that bacon fix before lights are out and it's GO GO GO. You've gone to the effort of making both the bread and the cheese, so let's see it out in style.
2. Begin by stripping the tiny leaves from the thyme sprig and setting them inside the butter as you melt it, allow the butter to begin to solidify at room temperature whilst you lightly toast the bread in a dry skillet and then spread the butter on the bread. Crack the fresh black pepper atop the butter and set aside.
3. In a heavy skillet place the slices of Paneer onto a medium high heat and allow it begin to colourise in a few spots, it shan't melt, but ensure you keep rotating it. Finally, turn the heat down to low and add the ham to the same pan.
4. The fat will begin to become translucent almost immediately so turn the slices every 30 seconds or so, after 4 turns of the slices you get to make the personal call of ready, or more. Then simply plate up and serve.