



Rare Roast Beef Open Sandwich

Popular in the USA, especially the north east, as a closed sandwich often with American cheddar-style cheese melted over the beef, I prefer an open version without the cheese, using the delicious Sonoma miche bread. The essentials are thinly shaved rare roast beef, a creamy sauce (usually mayonnaise) and some heat, typically from horseradish though you could use mustard if you prefer - after that it's down to individual taste. I like to keep the spicy theme going with some peppery watercress and some pickled jalapenos. A soft quaffable red such as Casa Freschi Ragazzi Nebbiolo completes a great weekend lunch, try it slightly chilled if it's a hot day.

Serves 2

INGREDIENTS

- 2 slices sourdough bread
- ¼ cup whole-egg mayonnaise
- 1½ tablespoons prepared horseradish (see below right)
- 1 tablespoon chopped pickled jalapeno chillies, more or less to taste
- 200g rare roast beef, thinly shaved
- Salt flakes, to taste
- ½ cup watercress sprigs
- Cornichons, for serving

METHOD

1. Lightly toast the bread on one side - or leave it fresh if you prefer.
2. Combine mayonnaise and horseradish and spread on the untoasted side.
3. Top with jalapeno and beef and sprinkle with salt.
4. Add watercress and serve with cornichons.

Use freshly grated horseradish root if you can get hold of it, if not use a good prepared horseradish. A lot hardly have any heat, so check the contents on the label; I find Thomy pretty good.