

# Prosciutto and Fig Triangle Sandwiches

## *Tramezzini di Prosciutto e Fichi*

MAKES 2 SANDWICHES

*The saltiness of the prosciutto and sweetness of the fig jam offer a pleasant contrast in this sandwich. It is very good as an appetizer if you cut it into quarters. Serve it with sparkling Prosecco.*

**Unsalted butter, at room temperature**

**4 slices good-quality white sandwich bread**

**About 2 tablespoons fig jam**

**4 thin slices imported Italian prosciutto**

**1** Spread a little butter on one side of each slice of bread. Spread about 2 teaspoons fig jam over the butter on each slice.

**2** Arrange two slices of prosciutto on half of the slices. Place the remaining slices of bread jam-side-down on the prosciutto.

**3** With a large chef's knife, trim off the bread crusts. Cut the sandwiches in half diagonally to form two triangles. Serve immediately or cover with plastic wrap and refrigerate.

## *Tramezzini Fillings*

- Tuna packed in olive oil, with mayonnaise, thin-sliced tomato, and shredded lettuce
- Cooked spinach and taleggio or fontina cheese
- Sliced hard-cooked eggs, anchovies, mayonnaise, and lettuce
- Gorgonzola mashed with mascarpone, ricotta, or cream cheese, topped with shredded radicchio
- Bresaola (air-dried beef) and soft fresh goat cheese
- Butter, prosciutto, and arugula
- Toasted walnuts and cream cheese
- Sliced fresh mozzarella with egg salad
- Very thin vegetable frittatas
- Nutella, a sweet chocolate hazelnut spread, which is as popular in Italy as peanut butter is in the United States