

Maximilian I

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Crostini allo sgombro grigliato e cipolla caramellata

Grilled mackerel crostini with caramelised onions is a simple yet appealing finger food for a summertime aperitif or to start off that delicious seafood dinner.

Ingredients:

- ½ baguette
- 1 tin of grilled mackerel in olive oil
- 1 red onion
- 1 glass of semi-dry red wine
- 3-4 tbsp vinegar
- 1-2 tbsp sugar
- Salt as desired
- Extravirgin olive oil as desired

Procedure:

1. Cut the baguette into 2cm-thick slices, then grill for about 2 minutes per side.
2. Cut the onion into slices, brown in a bit of extravirgin olive oil on very low heat.
3. Add the glass of red wine, continue cooking the onions, covered and on low heat, for another 10 minutes.
4. Add a little vinegar, 1-2 tbsp sugar, and salt, if desired.
5. Thinly slice the mackerel.
6. Arrange the caramelised onions on the bread slices and the mackerel slices over the onions.
7. Serve the crostini, accompanied by a flue of sparkling wine.