

Gooey Mozzarella Toasts with pancetta and quince

Here's what you're starving and teetering on the edge of a moody cliff. I know you may not have pancetta and quince paste hanging around, but if you do, you'll end up with a few exceptional little bites. If you don't, melty cheese on bread is nothing to scoff at on its own. Stop being such a snob.

Serves 1 or just maybe 2

1/4 cup finely diced pancetta

1 ounce quince paste (*membrillo*), available at some cheese shops and Whole Foods

2 ounces mozzarella, cut into slices

4 ounces dense, dark German bread (about 3 slices)

Coarse black pepper and quartered lime, optional

Crisp the pancetta over medium high heat. Drain on paper towels.

Spread a thin layer of quince paste on each slice of bread. Top with cheese. Broil for a quick minute or two until cheese melts, and turns golden and bubbly, watching carefully to prevent burnage.

Sprinkle with crispy pancetta and a little coarse ground pepper, and squeeze with a little lime, if desired.