

MIAMI

EL SANDWICH CUBANO

Ingredients (for 4 persons)

- White bread (panini style to be toasted later on)
- Mayonnaise, pickles
- Chipotle chilli powder
- Colman or Savora mustard
- Thinly sliced roast pork
- Slices of ham on the bone
- Slices of grilled bacon
- Slices of Manchego cheese

Preparation:

Mix the mayonnaise with the chipotle chilli powder

Cut the bread in 2 and spread the chilli mayonnaise on top.

Then, in this order, add the pickles, the slices of roast pork, the slices of ham on the bone, a thin layer of mustard, the Manchego cheese and end with the grilled bacon.

Toast the sandwich for 5 minutes.

