Cuban sandwich



Consejo del chef

Serve it hot to enjoy this sandwich with the melted cheese and all its flavour.

Raciones para 4

- ❏ **600 gr** Pork loin
- ❏ Loaf of Cuban bread
- ❏ **1** Teaspoon of oregano
- ❏ **1** Salt
- ❏ Teaspoon of cumin
- ❏ **1/2**
- ❏ Mustard
- ❏ Slices of Swiss cheese
- ❏ Fresh parsley
- ❏ Orange
- ❏ **1** Olive oil
- ❏ Sliced gherkins
- ❏
- ❏ Glazed cooked ham slices
- ❏
- ❏ **1/2 gr** Melted butter

1. Marinate the pork loin in a mix of oil, orange juice, lime, cumin, oregano, salt, and pepper for two hours at least and up to 12 hours.
2. Place it on an oven tray and bake at 200° C for 40 minutes, or until the temperature inside the meat reaches 55-60° C. Let it rest for five minutes and cut into thin slices.
3. Cut the loaf of bread into pieces for the sandwiches and spread mustard on both slices. Assemble the sandwiches by layering two slices of cheese on the bottom, ham to taste, sliced loin, and gherkins. Place the second slice of bread on top.
4. Spread melted butter on both sides of the sandwich and cook on "sandwich mode" for five minutes, or until the bread looks golden brown and the cheese melts.

Chef's Notes

https://cookinglovers.teka.com/en/receta/bocadillo-cubano-grill/