

This is our take on a traditional dish from Northern Spain - Far from traditional in our case?.

Ingredients:-

4 Slices / Steaks of Rump (there?s a story about how we came by rump steak, perhaps for later?.)
Beaten out with a meat hammer and seasoned with Salt & Pepper
Slices of Polish Garlic Sausage
Sliced Chorizo
Sliced Emmental Cheese
Batter (Gluten free in our case)
Breadcrumbs (Gluten free in our case)

Method:-

(1) Lay one of the Steaks on a board.
(2) Layer the Cheese, then the cured Meats, followed by a second layer of Cheese.
(4) Place the second Steak over the top.
(5) Immerse in Batter so it is evenly coated.
(6) Dredge in Breadcrumbs.
(7) Deep fry at 170c until golden brown.
(8) Drain and cut diagonally.

We like our Beef quite rare. If you prefer it well done your Cheese will melt more.