



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.