



CORDOBAN PORK ROLLS "FLAMENQUINES" FOR SHARING



INGREDIENTS

- 6 VERY THIN BONELESS PORK CHOPS (AROUND 50G EACH)
- 80G SERRANO HAM
- 80 G CHEESE FOR MELTING
- SALT
- PEPPER
- 12 COCKTAIL STICKS
- 1 L MILD OLIVE OIL (0.4) OR SUNFLOWER OIL FOR FRYING
- 120G WHEAT FLOUR
- 3 EGGS
- 200 G BREADCRUMBS

PREPARATION



1

Flatten the fillets out on a board and season with salt and pepper. Place a slice of ham and the cheese for melting on top and roll them up. Hold them together with a cocktail stick or two.



2

Heat the oil in a deep frying pan. Beat the eggs in a bowl. Put the flour and breadcrumbs on small plates or trays. Roll the "flamenquines" in the flour, then egg and breadcrumbs just before frying.



3

Fry them in batches to ensure that they fry correctly at the right temperature. Once the flamenquines are golden, place them on absorbent kitchen paper to remove excess oil.



4

Place the flamenquines in a basket, plate or small tray. Cut all, or some, in half on the angle. Serve warm.

Enjoy!