



MINI CACHOPOS FOR SHARING



INGREDIENTS

- 12 DOUBLE VEAL STEAKS OF AROUND 50G EACH (BUTTERFLIED), PREFERABLY HAUNCH
- 6 SLICES OF SERRANO HAM
- 6 SLICES OF MATURE CHEESE OR CHEESE FOR MELTING
- SALT
- PEPPER
- MILD OLIVE (0.4) OR SUNFLOWER OIL FOR FRYING
- COCKTAIL STICKS FOR HOLDING THE CACHOPOS TOGETHER
- 12 PADRÓN PEPPERS (OPTIONAL)
- 120G WHEAT FLOUR
- 3 EGGS
- 200 G BREADCRUMBS

PREPARATION



1 Beat the eggs in a bowl. Put the flour and breadcrumbs on small plates or trays. Open and season the steaks. Place a piece of ham on one side and cheese on the other and cover over with other half of the steak. Squeeze the borders together well to seal.



2 Coat the cachopos in the flour, then beaten egg and finishing with the breadcrumbs. A cocktail stick can be used to ensure it is well sealed.



3 Heat the oil in a deep frying pan, which should not be too hot to ensure that the cachopo cooks through. Submerge the cachopos and cook for 2 to 3 minutes. Set aside on absorbent kitchen paper.



4 It can be served with some padrón peppers fried in the same oil. Set aside on absorbent kitchen paper and sprinkle with salt. Place the cachopos on a tray and serve the fried peppers alongside.

Enjoy!