



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



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.

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.



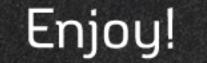


Heat the oil in a deep frying pan, which should not be too hot to ensure that the cachopo cooks through. Submerge the cachopos and cook for 2 to 3 minutes. Set aside on absorbent kitchen paper.

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.







4