

EL Serranito or Spain's best sandwich

INGREDIENTS:

A small baguette (or other hearty bread with a good outer crust)

2 green Cubanelle peppers (such as Italian peppers)

2 Thin slices of pork loin

About 3 slices of Serrano ham (or another cured ham like prosciutto)

1 tomato

1 beaten egg

Extra virgin olive oil

Ali Oli sauce (garlic mayonnaise)

PREPARATION:

Cut a horizontal slit in the green peppers and fry them in the olive oil. Remove them and sprinkle with salt.

Next, pan fry the pork in a bit of the olive oil.

Lastly, cook the beaten egg as you would cook an omelet with no filling (which is called a tortilla francesa in Spanish).

TO ASSEMBLE THE SANDWICH:

Slice the bread in half and toast it if desired.

Cut the tomato in half and rub it all over both sides of the bread.

Pour a bit of extra virgin olive oil on one side of the bread and spread a layer of ali oli sauce of the other.

On top of the ali oli side, put the omelet, then the peppers, the meat, and the ham. Close, press down and enjoy!