

Sobrasada and Smoked San Simon Bocado



PREP TIME
5 MINS



COOK TIME
5 MINS



TOTAL TIME
10 MINS



SERVES 4 PEOPLE



EASY



Ingredients

4 brioche buns or white floury baps
Unsalted butter
200g sobrasada de Mallorca sausage
200g San Simon Da Costa smoked cheese
Orange blossom honey for drizzling

Method

Pre-heat your oven grill.

Take the sobrasada sausage out of the fridge 30 minutes before serving.

Cut your brioche buns in half and lightly toast them under the grill before buttering them.

Spread one side of the bun with the sobrasada and lay some thin slices of san simon cheese. Place under the grill until the cheese melted.

Close the bocadillo and served with a drizzle of orange blossom honey and a chilled glass of cava.

<https://www.bascofinefoods.com/spanish-recipes/sobrasada-and-smoked-san-simon-bocadillo/>