



**This is our take on a traditional dish from Northern Spain - Far from traditional in our case?.**

### **Ingredients:-**

4 Slices / Steaks of Rump (there?s a story about how we came by rump steak, perhaps for later?.)  
Beaten out with a meat hammer and seasoned with Salt & Pepper  
Slices of Polish Garlic Sausage  
Sliced Chorizo  
Sliced Emmental Cheese  
Batter (Gluten free in our case)  
Breadcrumbs (Gluten free in our case)

### **Method:-**

- (1) Lay one of the Steaks on a board.
- (2) Layer the Cheese, then the cured Meats, followed by a second layer of Cheese.
- (4) Place the second Steak over the top.
- (5) Immerse in Batter so it is evenly coated.
- (6) Dredge in Breadcrumbs.
- (7) Deep fry at 170c until golden brown.
- (8) Drain and cut diagonally.

**We like our Beef quite rare. If you prefer it well done your Cheese will melt more.**