



Grilled Cuban Sandwich

Serves: 4

TASTE OF APRIL FACT

Made famous by the 2014 film, Chef, the origins of the Cuban sandwich, also known as a Cubano, are disputed. It was most likely created in the late 1800s to early 1900s as a lunchtime dish for workers in the many cigar factories and sugar mills in Havana and Santiago de Cuba with migration taking it to Florida where the dish is still incredibly popular today.

The sandwich is famous for including a combination of meats made from pork, and this recipe includes both pulled pork and leg ham, combined with pickles and Swiss cheese, which creates a next level toasted sandwich packed with flavour and texture.

INGREDIENTS

- 1 tsp Ground Cumin
- 1 tsp Dried Oregano Leaves
- To taste - Sea Salt
- 300gm Pork Neck
- 20ml Olive Oil
- 1/3 Brown Onion - top, tail, peel, halve and finely slice.
- 1 Garlic Clove - peel and finely chop.
- To taste - Dried Chilli Flakes
- 60ml Orange Juice
- 1 1/2 tsp Lime Juice
- 100ml Chicken Stock (salt reduced)
- 1/2 Bay Leaf - lightly crush.
- 8 slices Sourdough Bread - cut into 1cm thick slices.
- To taste - Mild American Mustard
- 8 slices Swiss Cheese
- 4 Ham Slices (finely sliced)
- 80gm Sweet and Spiced Gherkins - drain and finely slice lengthways.
- As required - Unsalted Butter

METHOD

1. In a mixing bowl, add the cumin and oregano, mix to combine and season to taste, then evenly rub the mixture into the pork.
2. Over a moderate heat in a saucepan, add and heat the oil. Add the onions and sauté, stirring regularly, until the onions have softened, then add the garlic and chilli flakes and continue to sauté for a further minute.
3. Add the pork and sear until it is browned on all sides.
4. Add the orange juice, lime juice, chicken stock and bay leaf and mix to combine. Bring the stock up to the boil, then reduce the heat, cover with a tight fitting lid and allow it to gently simmer for 1 hour or until the pork is cooked through, very tender and beginning to fall apart. Remove the saucepan from the heat, set to one side (leaving the pork in the stock) for 20 minutes to cool. Remove the pork from the liquid, drain, then finely shred it and set to one side.



5. On a clean work surface, lay out the 8 slices of sourdough bread. Evenly spread the facing side of each slice with a little mustard.
6. Using only 4 of the bread slices, top each with a slice of cheese, then top the cheese with shredded pork, fold 1 slice of ham on top of the pork, then evenly top the ham with a few slices of gherkin and finish the stack with a second slice of cheese.
7. Finally, place the remaining 4 slices of bread on top of the sandwich, mustard side down.
8. Over a low/moderate heat, in a sauté pan, gently melt a little butter. Add the sandwiches and cook until they are well browned on both sides, the cheese has melted and the sandwich has been heated through.

TO SERVE

Optionally, cut the sandwiches in half before plating and serving.
