



Reinvented francesinha



Categoria
Carne



Tempo de preparação
Rápido



Dificuldade
Médio



Custo
Select



Com quem?
Select



Nº de pessoas
4 pessoas

Ingredientes



50ml of Gallo Porto Wine
Vinegar

- 8 slices of whole wheat chia bread
- 200g of beef
- 100g of thin slices of prosciutto
- 100g of fresh sausage
- 125g of Queijo Flamengo (Portuguese Edam-type cheese)
- Ground pepper to taste
- 100ml of Ruby Porto Wine

Modo de preparação

1

Dry the slices of prosciutto in an oven or non-stick frying pan until they become crispy.

2

Flatten the slices of bread with a rolling pin.

3

Fry the beef and sausage. Set aside the frying pan for the sauce. Then, chop the beef and sausage, and season it with ground pepper.

4

Place the chopped meat on a slice of bread, cover it with another slice, and push both slices together.

5

Cut it into a round shape and place it on a baking tray.

6

Cover it with cheese and broil it in the oven.

7

Heat the frying pan, add Porto wine and Gallo Porto Wine Vinegar, and let it boil down.

8

Best served with the sauce around and decorated with crispy prosciutto and green salad.

Produtos utilizados



Gallo Porto Wine Vinegar

Selected Origin Vinegar



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