



THE FAMOUS CHORIZO ROLL



Rated one of Timeout & the Evening Standard's best eats, the famous Brindisa Chorizo Roll is the ultimate sandwich.



★ INGREDIENTS

- ★ 4 x Spicy Cooking Chorizo
- ★ 3 x Whole Piquillo Pepper/handful of piquillo strips
- ★ 1/2 a loaf of Pan de Coca (Catalan Bread)
- ★ A Handful of Fresh Rocket
- ★ 1 tbsp Arbequina Olive Oil
- ★ A Splash of Sherry Vinegar

★ METHOD

1. Slice the chorizo in half lengthways and fry on a grill pan or BBQ until slightly charred
2. Toast the Pan de Coca (or a sourdough roll) lightly and drizzle with plenty of olive oil
3. Dress the rocket with the vinegar and olive oil
4. Layer the chorizo, rocket & piquillo peppers in the bread
5. Enjoy!



Watson & Pratt's