



JERNEJ KITCHEN

CUBAN SANDWICH

The Cuban Sandwich is the most delicious sandwich in the world, at least in our opinion. Make it with juicy pork roast, ham, cheese, gherkins and mustard.

MAKES	6	SANDWICHES
PREPARATION:	20	MINUTES
ROAST:	3	HOURS
TOTAL TIME:	3	HOURS 20 MINUTES (+ MARINATING)

MARINADE

- 180ml (3/4 cups) orange juice, freshly squeezed
- 80 ml (1/3 cup) lime juice, freshly squeezed
- 6 garlic cloves
- 1 tsp oregano
- 1 tsp caraway or 1/2 tsp cumin
- 3 tbsp olive oil
- 1 handful of fresh coriander
- 8 mint leaves
- 1 tsp salt
- ½ tsp black pepper

CUBAN SANDWICH

- 1,5 kg (3 pounds) boneless pork shoulder roast
- 300 ml (1 1/4 cups) water
- 1 onion
- 3x 160g / 6 oz sandwich bread or 2 baguettes, cut into 6 portions
- 3 tbsp yellow mustard
- 12 gherkins

MARINATE

In a blender or a bowl using an immersion blender, mix all the marinade ingredients (orange juice, lime juice, garlic, oregano, cumin, olive oil, coriander, mint, salt, and pepper). Blend into a smooth sauce. Add the meat to a freezer bag and add two-thirds of the marinade sauce. Set the rest of the sauce aside. Place the meat in the fridge for 3 - 4 hours or overnight.

ROAST

Place a rack in the middle of the oven and preheat it to 240 °C / 465 °F. Add the meat and half of the marinating sauce to a large cast-iron skillet or pot. Add warm water and halved peeled onion. Cover with a lid and place in the oven. Roast for 20 - 25 minutes at 240 °C / 465 °F. Lower the heat to 170 °C / 340 °F and roast for 2 hours and 30 minutes. When the meat is roasted, remove it from the oven and set aside for 20 minutes.

MEAT

Using a fork, shred the meat into larger pieces. Add the saved (unused) sauce and five tablespoons of those delicious roasting juices. Stir to combine.

SERVE

Cut the bread into six even sandwiches, approximately 15 - 18 cm / 6 to 7 inches long. Spread mustard on both cut sides of the bread. Arrange the sliced gherkins over one side of the bread. Add two slices of honey-glazed ham, cheese, and two generous tablespoons of roasted pork. Drizzle with roasting juices and seal the sandwich. Press together for the sandwich to flatten. Spread with melted butter on top. Place the sandwiches in the skillet, top with a baking paper, then weigh it down with a heavy skillet. Cook for 2- 3 minutes per side or

12 slices honey-glazed ham

until golden-brown and crispy outside with melted cheese inside.

6 slices Swiss cheese

50 g (3 tbsp) butter, for cooking

TOOLS AND EQUIPEMENT Sponsored

blender or immersion blender

freezer bag

castiron skillet

bowl