BASCO
GOURMET SPAIN TO YOUR DOOR

Bocadillo de Jamón



PREP TIME
5 MINS

COOK TIME
5 MINS

TOTAL TIME
10 MINS

SERVES 4 PEOPLE

EASY

Ingredients

4 mini sourdough baguettes
200g Arturo Sanchez jamón ibérico de bellota
1 ripe beef tomato, cut in half
1 garlic clove, peeled and cut in half lengthways
Extra virgin olive oil

Method

Pre-heat your oven grill.

Start by cutting the baguettes in half lengthways and toasting them on one side. Rub the toasted side of the bread with the garlic and then the tomato, drizzle with some olive oil and arrange the slices of jamón.

Close the bocadillos and serve with a cold beer.

https://www.bascofinefoods.com/spanish-recipes/bocadillo-de-jamon/