

## Sobrasada and Smoked San Simon Bocado



**PREP TIME**  
5 MINS



**COOK TIME**  
5 MINS



**TOTAL TIME**  
10 MINS



**SERVES 4 PEOPLE**



**EASY**



## Ingredients

4 brioche buns or white floury baps  
Unsalted butter  
200g sobrasada de Mallorca sausage  
200g San Simon Da Costa smoked cheese  
Orange blossom honey for drizzling

## Method

Pre-heat your oven grill.

Take the sobrasada sausage out of the fridge 30 minutes before serving.

Cut your brioche buns in half and lightly toast them under the grill before buttering them.

Spread one side of the bun with the sobrasada and lay some thin slices of san simon cheese. Place under the grill until the cheese melted.

Close the bocadillo and served with a drizzle of orange blossom honey and a chilled glass of cava.

<https://www.bascofinefoods.com/spanish-recipes/sobrasada-and-smoked-san-simon-bocadillo/>