

## Traditional Cuban Sandwich



### *Ingredients*

#### **For the Pork**

- 2 tbsp olive oil
- 1/2 cup orange juice
- 1 tsp salt
- 1 tsp black pepper
- 1/2 tsp smoked paprika
- 1 tsp ground cumin
- 2 cloves garlic, crushed

- 2 kg pork fillet, trimmed

#### **For the Sandwich**

- 4 Turkish bread rolls, sliced in half lengthways
- 2 tbsp American yellow mustard
- 8 slices fresh ham
- 8 slices Swiss cheese
- 4 large dill pickles, sliced lengthways

### *Directions*

Step 1 – Mix the olive oil, orange juice, salt, pepper, paprika, cumin and garlic together in a small bowl. Place the pork fillets into a shallow dish and pour over the marinade. Leave to marinate for at least one hour, or overnight if possible.

Step 2 - Preheat the BBQ to medium heat – approximately 180°C. Prepare your BBQ for indirect cooking with a trivet and convection tray. Place the pork on the trivet and cook for approximately 20 minutes, or until it reaches an internal temperature of 65°C. Remove the pork from the BBQ and set aside to rest.

Step 3 – Prepare the sandwich by spreading a generous layer of mustard on the inside of both pieces of sliced roll. Layer fresh ham, Swiss cheese, lengths of sliced pickle and the thinly sliced pork fillet onto the roll. Close with the top piece of the roll.

Step 4 – Heat up a sandwich press and place the rolls onto the plate. Press the rolls until the outsides are golden brown and the cheese has started to melt. Slice each roll diagonally and serve immediately with extra pickle on the side.

