

# FOOD Francesinha recipe

## Ingredients

- 2 fresh or smoked sausages
- 2 thin steaks
- 4 slices bread (stale is perfect)
- 10 slices any preferred melty cheese
- 4 slices ham

## Sauce

- 1 chopped onion
- 300 ml olive oil
- 6,6 dl beer (2 cans)  
4 dl semi skimmed milk  
1 dl whisky
- 50 ml Port wine  
2 dl tomato passata (homemade tomato pulp)  
2 bay leaves
- some bacon  
1 small veal steak  
1 meat stock  
2 tablespoons corn starch dissolved in a bit of milk  
Salt  
Black pepper  
Piri Piri (portuguese hot chili sauce)

## Method (sauce):

Put olive oil, chopped garlic, chopped onion, bay leaves, salt and pepper in a pan. Let it cook. Add beer, tomato sauce, chili, whisky, Port wine, meat stock and bacon or pork fat. Let boil 10 minutes mixing well. Remove the bay leaves and mix all the ingredients with the hand blender.

Cover the *francesinha* with hot sauce before serve.

## Method

### Step 1

- Lightly toast the slices of white bread.
- Season the steak with salt and pepper. Put a frying pan on the heat with butter and fry the sausages and the steak on both sides (medium rare).

### Step 2

- Start shaping the *francesinha* in the following order: first a slice of bread, then a slice of cheese, one of ham, the steak, the sausages (cut lengthwise) and finally another slice of bread.



### Step 3

- Cover the *francesinha* with slices of cheese and take it to the microwave about 2 and a half minutes (until the cheese melts)



### Step 4

- Pour the sauce over the *francesinha* (I buy the sauce already made and heat it)



### Step 5

- As a side dish you can fry some French fries and then ENJOY IT!

