

# Bocadillo Recipe: The Ultimate Spanish Sandwich

## Ingredients:

- 500g (3 1/2 cups) strong white bread flour
- 1 teaspoon active dry yeast
- 1 teaspoon sugar
- 1 teaspoon salt
- 250ml (1 cup) warm water

## Instructions:

1. In a large bowl, whisk together the flour, yeast, sugar, and salt.
2. Add the warm water and stir until a dough forms.
3. Turn the dough out onto a lightly floured surface and knead for 5-7 minutes, or until it becomes smooth and elastic.
4. Place the dough in an oiled bowl, cover with plastic wrap, and let rise in a warm place for 1 hour, or until doubled in size.
5. Punch down the dough and divide it into 6 equal pieces.
6. Shape the pieces into rolls and place them on a baking sheet lined with parchment paper.
7. Cover the rolls with plastic wrap and let rise for another 30 minutes.
8. Preheat the oven to 220°C (425°F).

9. Bake the rolls for 15-20 minutes, or until golden brown.
10. Let the rolls cool completely before slicing and assembling your bocadillo.

## Meat:



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★★★★☆ 4.3 out of 5

Language : English

File size : 727 KB

Screen Reader: Supported

Print length : 376 pages

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- Serrano ham
- Chorizo
- Lomo (pork loin)
- Salami
- Prosciutto

## Cheese:

- Manchego
- Mahón
- Idiazábal

- Cabrales
- Queso fresco

### **Seafood:**

- Tuna
- Salmon
- Cod
- Shrimp
- Calamari

### **Vegetables:**

- Tomato
- Onion
- Lettuce
- Peppers
- Olives

### **Spreads:**

- Olive oil
- Alioli (garlic mayonnaise)
- Romesco sauce
- Mustard

- Mayonnaise

## **Other:**

- Tortilla de patatas (Spanish potato omelet)
  - Croquetas (fried ham or fish balls)
  - Pisto (Spanish vegetable stew)
1. Slice the bread roll in half lengthwise.
  2. Spread a thin layer of olive oil or your desired spread on both halves of the bread.
  3. Layer your fillings on one half of the bread. Don't be afraid to pile them high, but make sure not to overload the sandwich so that it becomes difficult to eat.
  4. Top with the other half of the bread.
  5. Cut the bocadillo in half or quarters, depending on your preference.
  6. Serve immediately and enjoy!
- Use high-quality ingredients for the best possible flavor.
  - Don't be afraid to experiment with different fillings to find your favorite combinations.
  - If you want to make your bocadillo ahead of time, wrap it tightly in plastic wrap and store it in the refrigerator. When ready to eat, let it come to room temperature before serving.

- A bocadillo is a perfect accompaniment to a cold beer or a glass of Spanish wine.
- Enjoy your bocadillo like a true Spaniard: in a bustling tapas bar, surrounded by friends and lively conversation.



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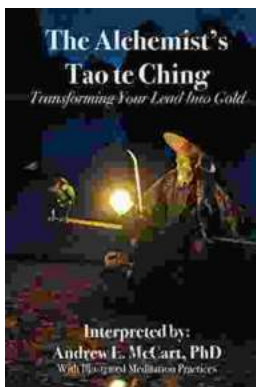
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