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## **BIQUINI MALLORQUÍ**

### **GRILLED MANCHEGO AND SAUSAGE SANDWICH**

serves 2 to 4 (makes 1 sandwich)

This sandwich was originally named for the Bikini concert hall in Barcelona's Les Corts district. The hall opened in 1953 as a place for dancing and dining, and became known for its adaptation of the French croque-monsieur sandwich. You can still enjoy *biquini* sandwiches in tapas bars around Barcelona and throughout Catalonia. This version celebrates *sobrassada*, a cured sausage from the Spanish island of Mallorca with a soft, spreadable texture similar to Italy's 'nduja. For a more traditional biquini, use a few thin slices of Serrano ham instead.

**2 thin slices peasant bread or Farmer's Bread (page 236/not included)**

**2 teaspoons Dijon mustard**

**2 ounces Manchego cheese, thinly sliced**

**2 ounces sobrassada\* or 'nduja\***

**2 tablespoons salted butter, at room temperature**

**Olives, such as Arbequina, for serving (optional)**

Spread one side of one slice of bread with the mustard and top with the cheese. Spread the sobrassada on the other slice of bread. Sandwich the bread slices together and coat the exterior of the sandwich with butter.

Heat a medium cast-iron skillet over medium heat. Add the sandwich and cook until it is golden brown on the bottom, about 4 minutes, shaking the pan once or twice for more even browning. Flip the sandwich and repeat on the other side, about 4 minutes more, reducing the heat to medium-low if the bread threatens to burn. Transfer the sandwich to a cutting board and cut it into 4 pieces. Serve warm with olives, if desired.

*\*Chef Donna's Note:* Sobrassada or 'nduja is a soft, spreadable cured sausage. Some websites suggest substituting *chorizo* sausage. Whether you buy fresh chorizo and cook it before using or used the precooked smoked chorizo, the texture will be different than the spreadable sausage referred to in the recipe.



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