

PÃO RECHEADO

PREPARATION TIME:

45 min

INGREDIENTS:

For 10

- 1 pão saloio redondo (don't have translation)
- 1 embalagem de fiambre aos cubos (pack of cubes of ham)
- 1 embalagem de presunto (pack of dry ham)
- 1 linguiça cortada (no translation)
- 3 embalagens de queijos diversos (packs of different kinds of cheese)
- 2 dentes de alho (2 garlic teeth)
- Mayonese
- Sal (Salt)
- Papel de alumínio (aluminum paper)

DIRECTIONS:

1. Open the top of the bread e take the inside;
2. In a cup mix everything (the ham, dry ham, linguiça, cheese, garlic, mayonese and some salt).
3. Put the sauce you just made inside the bread;
4. Wrap the bread with the aluminum paper and take to the oven for 20 minutes at 150 °C;
5. Take the bread out, take the aluminum paper and put the bread back in the oven for another 20 minutes (check the bread often to see if it's with a goldish color, then take away);
6. Eat the sauce with some toasts and enjoy eating the rest of the bread after it's finished ;)

OBSERVATIONS:

Instead of toasts, you can cut the inside of the bread in small cubes and put in the oven to eat with the sauce.