

REGIONALE

AMERICAN SANDWICHES  CRAFT BEER

LINE RECIPE

Cubano



Cut ciabatta to separate the top and bottom.



This is the Cubano set-up- 4 sliced pickles on the bottom, #10 scoop of mojo pork, 2 slices of ham, and 3 pieces of Swiss (cut in half).



This is what the full Cubano set-up looks like.



Place Cubano set-up on top of the bottom piece of ciabatta.



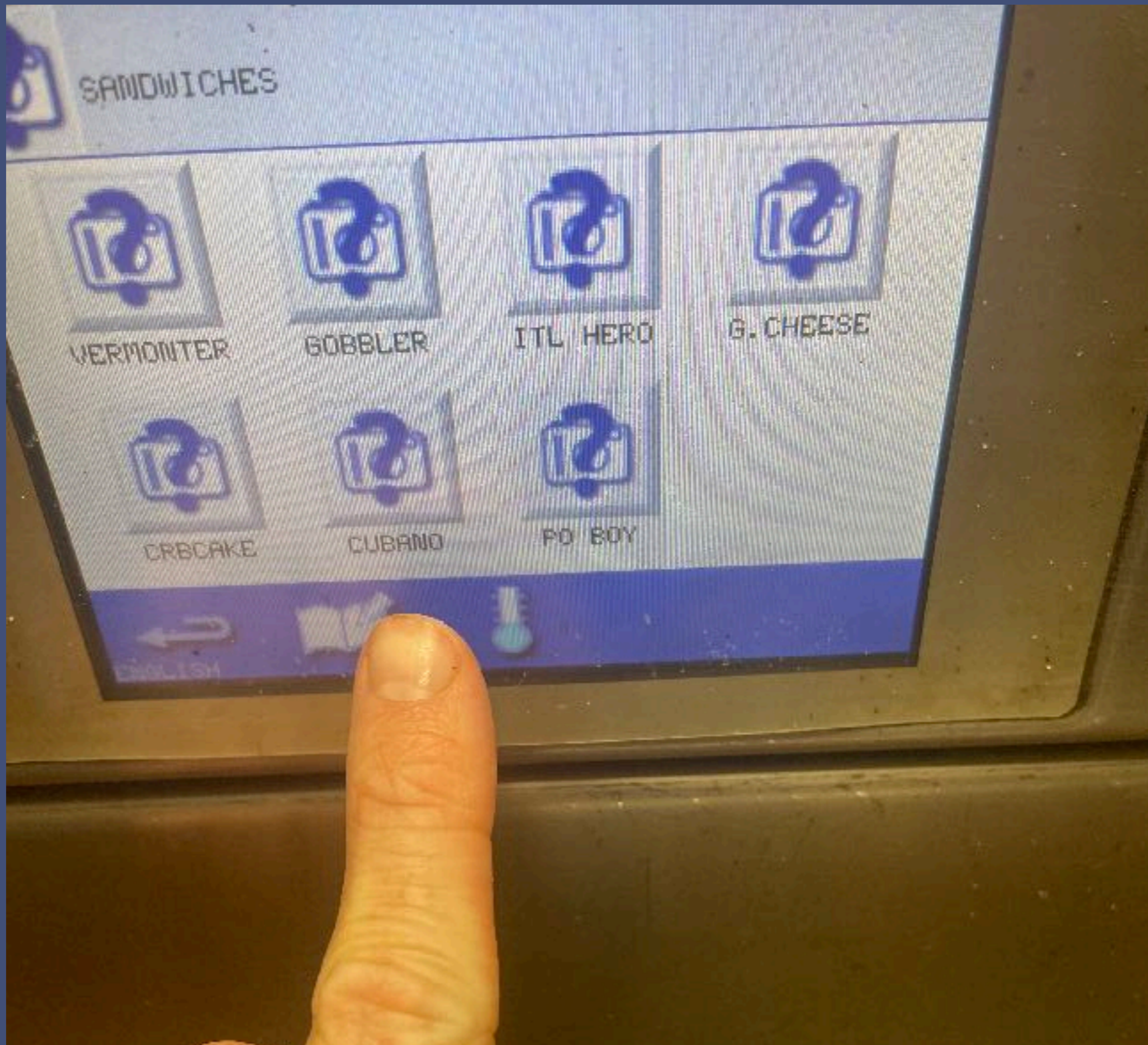
Place top of ciabatta in Merrychef. **It is very important that it is toasted separately or the ciabatta will overcook and become hard**



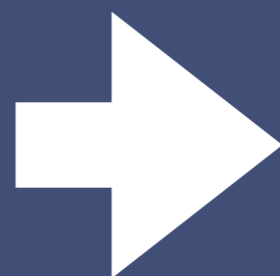
Toast top of ciabatta. BREAD > "TST CIBATA"



Place bottom of ciabatta and Cubano set-up in Merrychef and cook.



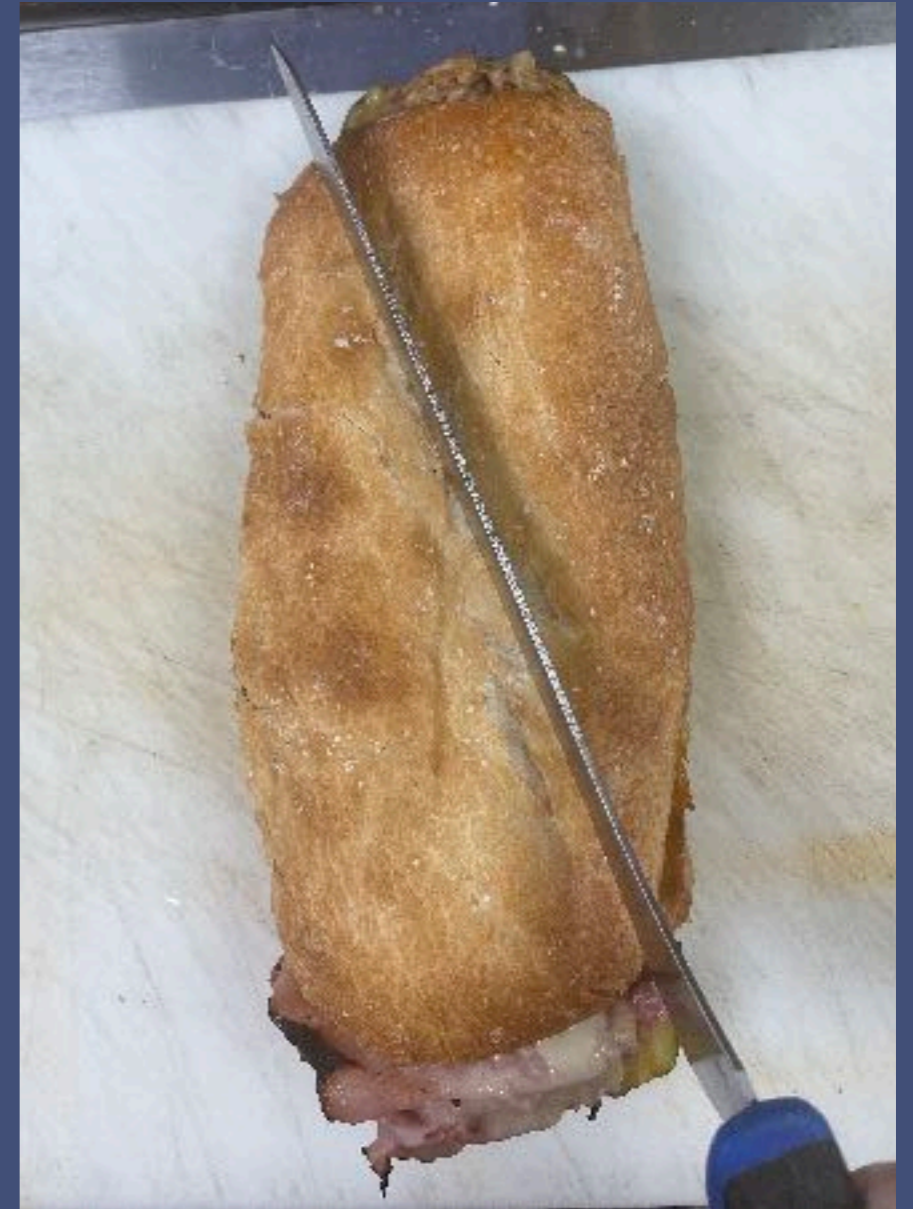
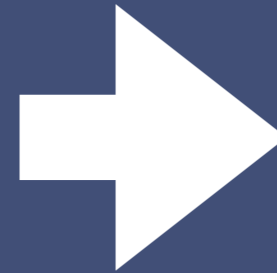
Cook on button CUBANO. SANDWICHES > "CUBANO"



Once top of ciabatta is toasted, top with yellow mustard.



Once bottom of Cubano is toasted, place top and bottom pieces together.



Press the cubano down so it looks like it is pressed. Then cut it at a severe angle as they do to traditional Cubano sandwiches.



This is how the Cubano should be plated.