



Francesinha Sandwich

SERVINGS 2  **PREP TIME** 5 min **COOK TIME** 25 min

DIRECTIONS

1. Preheat the oven to 180 C (350 F)
2. Cook the beef chopped in small strings. Season with salt and black pepper.
3. Cook the linguiças sliced in half lengthwise.
4. Take 4 slices of bread for each Francesinha. Cut the center of two slices to make room for the filling. The other two will be the bottom and top of the francesinhas.
5. Fill the bread with the sausages, the beef and the ham roughly chopped. Cover the francesinhas with the cheese and melt in the oven for 5 minutes.
6. Cover with the sauce and serve with french fries.

For the sauce

1. In a big saucepan, heat the olive oil and add the garlic and the onions. Cook them until golden.
2. Pour the beer and simmer until the alcohol evaporates (5 minutes)
3. Pour the beef broth, the fried tomato sauce, the port wine, the Piri Piri (chili) and the butter to give shine to the sauce. Add the cornstarch slowly avoiding lumps. Simmer for a couple of minutes until the sauce is thick like in the pictures.

INGREDIENTS

- 8 slices of bread
- 4 slices of ham
- 8 slices of cheese
- 150 gr beef meat
- 4-6 linguiças (Portuguese sausage)
- kosher salt
- black pepper

For the sauce

- 1 large blonde beer
- 1 cup fried tomato sauce
- 2 tbsp port wine
- ½ cup beef broth
- 1 tbsp salted butter
- 1 onion chopped
- 1 garlic minced
- 1 tbsp cornstarch
- ½ tbsp olive oil
- 1 tbsp piri piri (Portuguese chili)

For a pinch of

Seabra's
flavor...

They are the star dish in any cold winter night
in portugal.