

**HORNAZO OF  
SALAMANCA**

WITH **ESSEX MANCHEGO 1605**



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SERVINGS: 4



### INGREDIENTS

- 2 sheets of frozen puff pastry
- 9 oz Essex Manchego 1605
- 9 oz marinated pork loin
- 5.3 oz Ibérico ham
- 3.5 oz Chorizo Ibérico
- 2 eggs

### DIRECTIONS

1. Heat oven to 350°F.
2. Hard boil one of the eggs.
3. In a large baking sheet, coat with butter to prevent sticking. Add one layer of puff pastry to the sheet. Then layer the ingredients in this order: pork loin, boiled egg, ham, Essex Manchego 1605, then chorizo. The chorizo layers do not have to be completely full since the flavor is strong.
4. Add the top layer of puff pastry and, with a fork, press the two layers of pastry together to create a seal.
5. Beat the remaining egg and brush the top layer of pastry.
6. Bake until golden brown.
7. Serve hot out of oven or at room temperature.

