

Flamenquines

Embark on a culinary journey to Spain with our Flamenquines recipe, a cherished Spanish tradition that captures the essence of Andalusian flavors! This iconic dish, originating from the heart of Córdoba, celebrates the region's rich culinary heritage. This unique, deep-fried in olive oil tapa is perfect for meat and cheese lovers!

Ingredients

For Flamenquines

- 4 5-ounce pork fillets.
- 2 cloves garlic minced.
- 1 lemon juice only.
- 1.5 tablespoons dried parsley.
- 1 pinch salt.
- ¼ pound ham.
- ¼ pound Manchego cheese sliced into ½-inch sticks.

For Breading & Frying

- Flour.
- 2 eggs beaten.
- 4 ounces breadcrumbs.
- **2 tablespoons of extra virgin olive oil from Spain**

Step by step

1. Pound pork fillets between plastic wrap to ¼-inch thick.
2. Marinate pork with garlic, lemon juice, parsley, and salt in the fridge for 1-2 hours.
3. Lay pork flat, cover with ham, and place the Manchego cheese sticks along one long side.
4. Roll pork and ham around the cheese into a log, coat in flour, beaten egg, and breadcrumbs.
5. Heat ¼-inch extra virgin olive oil from Spain in a skillet to 350°F (177°C).
6. Fry each log in the olive oil, open side down, until golden and cooked through.
7. Drain on paper towels and serve hot with garden salad, fries, and/or aioli.

