

# Chef from the Hood Recipes



**Chef:**

Mark Malicki

**Restaurant:**

Café Saint Rose near  
Downtown Santa Rosa, California

**Recipe:**

Grilled Manchego Cheese & Serrano Ham Sandwich with Quince Jam!



## Grilled Manchego Cheese & Serrano Ham Sandwich with Quince Jam!

Salty, sweet, savory, tangy, creamy, crispy, chewy... there is nothing like a grilled cheese sandwich, especially when it's built to please with such fine Spanish ingredients as aged Manchego cheese and Serrano ham on great bread. Chef Mark Malicki says he is amazed at the great selection of imported ingredients at Pacific Market that lend themselves to easy, quick meals like this. He admits that this sandwich also makes the perfect late night snack.

It's best when wrapped in a little tea towel and eaten while hot with your fingers. Use a seasoned cast iron pan over medium heat and some sort of flat item weighted on top of your sandwich to get a nice, crispy crust. Or use your George Foreman grill as a pannini machine; it will even add some nice golden stripes to the outside of the bread. Serious sandwich makers should consider investing in either a stove top or electric pannini machine.

Recipe is per sandwich; quantity of ham and cheese will depend on the size of your bread slices and your appetite. Please buy extra ham and cheese. These sandwiches are irresistible!!

***Ingredients:***

- at least 1 ounce of Serrano Ham, thinly sliced.
- at least 1 ounce of Manchego cheese, thinly sliced.
- a spoonful of quince jam
- Clover brand butter, softened at room temperature.
- 2 slices (about 1/3 inch thick) of your favorite
- local, hearth-baked artisan bread

***Optional:***

- a small glass of Spanish Sherry or a crisp Reisling for the cook!

***To prepare:***

Preheat pan or pannini machine. Spread a thin layer of butter on both sides of one slice of bread, and on one side of the other slice. Spread a thin layer of quince jam on the remaining side of bread (the side without the butter). Place ham slices on top of the quince jam. Place cheese on top of the ham. Place slice of buttered bread on top, being sure to match the curve of the bread slices to each other.

Gently press with your fingers. Carefully place the sandwich in the pan, starting with the cheese side of the sandwich down. Add a weight and cook until you see the edges of the bread start to crisp. Using a spatula and your fingers, flip the sandwich. This might take practice, so be prepared to quickly reassemble it in the pan if it slides apart.

A pannini machine (or a GF grill) will allow you to make the sandwich without any flipping. When crisped to your satisfaction, remove sandwich from the heat and eat at once!