

Toluca Style Chorizo and Cheese Sandwich - *Torta Toluqueña*



Ingredients (for four sandwiches)

- 4 crusty buns (Mexican *teleras*, Portuguese, Calabrese, etc.)
- 1 lb (454g) Mexican chorizo (red or green)
- 4 slices unripened creamy cheese,
such as Mexican *doble crema* or from goat's milk
- ¼ cup Mexican cream (or ¼ cup sour cream mixed with a little milk)
- 1 tomato; washed, stem end removed, and sliced
- ¼ white onion; peeled and sliced
- Mexican green salsa; raw or cooked (homemade, or bottled)

Remove and discard case from chorizo; cook in a pan over medium heat, breaking chorizo up into small pieces with a spoon, until fully cooked and slightly crispy. Reserve. Slice buns in half horizontally. For each bun, remove a little bit of the bread crumb from inside the top half, then place bread on a hot skillet over medium heat, cut sides facing down; after around one minute, flip to warm up the outer sides. Scoop one quarter of the cooked chorizo on the bottom half, and top chorizo with onion, tomatoes, salsa, and one slice of cheese. Spread about one tablespoon of cream on the cut side of the top half. Close the sandwich, remove from skillet, and wrap with parchment paper, as shown above. Repeat with the rest of the ingredients, and serve while hot.



Above: cross sections of *tortas toluqueñas*, with red chorizo (left) and green chorizo (right)