

## Veggie pizza with Las Terceras Cheese



### INGREDIENTS:

- Pizza base
- Las Terceras semi cured Manchego Cheese
- Tomato sauce
- Fresh tomato
- Zucchini
- Onion
- Piquillo peppers
- Oregano and aromatic plants

### PREPARATION:

We spread the pizza mass on baking paper on the work surface. We paint the pizza mass with the tomato sauce leaving edges of 2 or 3 centimeters. Then we place the zucchini cut into slices, the onion cut into the julienne, the tomato into slices and finally we add Las Terceras cheese cut into wedges and we sprinkle oregano on top. Bake for 20 minutes and it is ready.