

Frightening pumpkin with Las Terceras Manchego cheese

INGREDIENTS

- 1 pumpkin
- Garlics
- Onion
- Rosemary
- 1 teaspoon red pepper
- Ground ginger
- Pepper and salt
- Las Terceras hard cured Manchego cheese

PREPARATION

Cut the pumpkin and onion in large slices. Mix the red pepper, ginger, rosemary and oil. Place the pumpkin, onion and garlic in a baking oven. Spice up everything and spread the pumpkin with oil and spices at the same time. Bake for 30 minutes at approximately 200 degrees.

PRESENTATION

Place the pumpkin pieces together with the garlic and cut some pieces of Las Terceras cheese to give the shape of the eyes, mouth and nose. Pupils are made with two pieces of wholemeal bread.

