

Tapas of roasted vegetables and Las Terceras Manchego cheese



Ingredients

- 1 red pepper
- 1 onion
- 1 eggplant
- Las Terceras semi-cured manchego cheese
- anchovies
- toasts
- olive oil
- Pedro Ximénez sauce

Preparation

Clean the vegetables and place them on a baking sheet, throw on a drizzle of olive oil and put them in the oven preheated to 200 degrees. (The time depends on the oven but the important thing is not to roast them too much).

When we consider that the vegetables are roasted, we cover the baking sheet with a plastic wrap and let it cool. When the vegetables are completely cold we peel them. Now we can place the roasted vegetables on toast and place it over a slice of Las Terceras Manchego cheese. Then, add the anchovies with chopsticks and dress everything with the Pedro Ximénez sauce.