

Salad in bread cornet with Las Terceras Manchego cheese P.D.O.



INGREDIENTS:

- 4 slices of sliced bread without crust
- Corn salad
- Salmon roe
- Las Terceras semi-cured Manchego cheese PDO

PREPARATION:

First of all, we roll over the bread to make it very thin. Next, place the bread in a conical mold for the oven and bake for 15 minutes in order to get this conical shape. Let the bread rest and remove the molds. Fill the bread cones with the salad, the salmon roes and Las Terceras cheese, and finally season with the sauce that we like.