

Las Terceras Manchego Cheese PDO Salad with candied carrot



INGREDIENTS:

- Pasteurized semi-cured cheese Las Terceras cut to slices
- lettuce
- Black garlic

- **For the carrot sauce:**
- 250g of carrots
- 200g of sugar
- 1 vanilla twig
- 1 ½ liters of water
- a pinch of salt

- **For the nuts vinaigrette:**
- A handful of toasted almonds
- A handful of toasted hazelnuts
- A handful of toasted peanuts
- Half a glass of olive oil
- A splash of vinegar
- Salt



PREPARATION:

Preparation of carrot sauce:

In a saucepan, boil all the ingredients over very low heat for about an hour. Reserve some carrot pieces. Grind the rest and mix it with the scraped vanilla and the cooking water until you get a dense jam.

Preparation of the vinaigrette:

Grind all the ingredients and mix until you get a thin and fluid mixture.

To serve:

Cover the bottom of the plate with the carrot candy, and add the lettuce together with the pieces of candied carrot that we had reserved.

Flambé the slices of cheese and add them to the salad.

Dress the vinaigrette and garnish with a clove of black rolled garlic.

Serve the salad when the cheese is still hot.