

## Oatmeal burgers with vegetables and Las Terceras Manchego cheese PDO



### INGREDIENTS:

- 200 gr. oatmeal
- Water
- 1 carrot
- 1 onion
- 1 clove garlic
- 1 green pepper
- 1 sprig of fresh coriander
- 1 tablespoon bread crumbs
- Olive oil
- Salt and pepper
- 1 tomato
- Las Terceras semi-cured Manchego cheese
- 1 Eggplant
- Flour

### PREPARATION:

In a bowl, we put the 200 grams of oatmeal and add approximately half of the water. Let rest. We wash the carrot and pepper and peel them. We do the same with the onion and the clove of garlic. Chop all the vegetables and coriander very thin.

# LAS TERCERAS

We drain the oats and mix it with the chopped vegetables. Season with salt and pepper to taste and add the bread crumbs to compact the dough until the mixture takes consistency. With our hands we form small balls and give them the shape of a hamburger. Heat the pan with a little oil and fry the burgers until they are a little brown.

Cut the eggplant into strips and coat in batter with flour. Fry the eggplant to taste and serve with a pinch of salt. We place the hamburgers in a tower, alternating with a slice of Manchego cheese and accompany with battered eggplant.