

## Iberian Pizza with Las Terceras Manchego Cheese P.D.O.



### INGREDIENTS:

- 400 gr. Of flour
- 200 ml. of water
- 2 tablespoons of extra virgin olive oil
- a pinch of salt
- Las Terceras Manchego Cured Cheese
- Large natural tomato
- Iberian Ham
- Pesto sauce
- Black olives

### PREPARATION:

In a bowl, mix the flour and salt, and in the center of the flour add the water and tablespoons of olive oil. We knead well until we obtain a homogenous and compact mass. Let stand 5 minutes. We spread the pizza mass on baking paper on the work surface. Cut the tomato into thin slices and place it on the pizza dough. Next, we add some slices of Iberian ham cut into thin slices, and wedges of Manchego Cured Las Terceras cheese. We add the pesto sauce to taste and bake for 15-20 minutes. To serve, add a few black olives. That's it!