

## Tapa of Las Terceras Manchego cheese P.D.O and black puddin



### INGREDIENTS:

- Black pudding (Morcilla de Burgos)
- Potato
- Las Terceras cured Manchego cheese
- Oil and salt

### PREPARATION:

We cook the black pudding over low heat for a few minutes. When it is to our liking, we cut it into slices and place them on thin slices of bread.

Wash, peel the potato, cut it into slices about half a centimetre thick and fry it with salt and oil until it is golden. Next, we cut Las Terceras hard-cured cheese into thin wedges and place them to taste. We take them out and let them cool. When they are cold they are perfectly preserved in a recently closed well for several weeks.