

## Toast of roasted vegetables and Las Terceras artisan cured Manchego cheese P.D.O.



### **PREPARATION:**

#### Escalivada:

Place an aubergine, a red pepper, a green pepper and an onion on a baking tray, spread with oil and a little salt and roast for 1 hour at 220 degrees. Once the vegetables have cooled, peel and cut to taste.

#### Chanterelles:

Clean the rest of the soil from the chanterelles with a napkin, and brown them in a frying pan with a little oil and salt.

#### Eggs:

Fry two eggs in very hot extra virgin olive oil until they are golden brown and to taste.

#### Assemble the toast:

April the ciabatta and toast it, place the escalivada on the toast, a drizzle of oil and salt, the wedges of cured artisan PDO Manchego cheese, the fried eggs, the chanterelles and grate a little fresh black truffle.