

Carpaccio of figs and Las Terceras semi-cured Manchego cheese



INGREDIENTS

- Seasonal figs
- Las Terceras semi-cured Manchego artisan cheese PDO
- Olive oil
- Honey
- A tablespoon of port wine.

PREPARATION:

We peel the figs, cut them into very thin slices and put them on the plate. Cut some wedges of semi-cured Manchego cheese Artisan PDO Las Terceras and place them on top of the figs. In a small bowl, we mix a tablespoon of honey with olive oil and a tablespoon of port wine. We season our carpaccio with the previous vinaigrette.