

## **Shots of tomato soup and avocado cream with crispy of Las Terceras Manchego PDO**



### **INGREDIENTS**

#### **For the tomato soup:**

- 1/2 kg ripe tomatoes
- 1/2 green pepper
- 1/2 cucumber
- 1 clove garlic
- 8 tablespoons olive oil
- 1/2 tablespoon fine salt
- 4 tablespoons white wine vinegar
- 1 slice of white bread

#### **For the cream:**

- 1 ripe avocado
- 1 plain yogurt
- ½ lemon juice



- ½ clove of garlic
- Ground black pepper
- Salt
- 2 tablespoons olive oil

**To serve:**

- Manchego Cheese Cured PDO Las Terceras
- Iberian Ham Chips

**PREPARATION:**

**Tomato soup:** Scald and peel the tomatoes and place them in the glass of the crusher. Add the peeled and chopped cucumber, pepper, garlic and bread soaked in water. We crush everything together for a few seconds and add the salt, vinegar and oil testing to rectify if necessary. We booked in the fridge.

**Cream:** Peel the avocado and cut it into tacos that we put in the glass of the crusher. Add the yogurt, lemon juice and garlic clove previously chopped. We crush everything together for a few seconds and add the salt, olive oil and ground pepper, trying to rectify if necessary. Reserve in the fridge.

Finely grate the Manchego cheese cured PDO Las Terceras. In a pan previously heated with oil, we add a small handful of cheese and wait for it to melt and then gratin. When it starts to brown, lower the heat and wait for it to solidify. Remove from heat and set aside on a plate with absorbent paper. Repeat the process until you have a crispy cheese per diner.

Add two tablespoons of avocado cream to the shot glass with the help of a small funnel to make the base. Next, we fill the rest with the Andalusian gazpacho, being careful not to mix them. We accompany with some shavings of Iberian ham and the crispy Manchego cheese cured DOP Las Terceras. Serve cold.