

Avocado and Las Terceras cured manchego cheese salad

INGREDIENTS

- Pasta
- Avocado
- Cherry tomatoes
- Escarole lettuce
- Thin sliced almonds
- Oil
- Salt
- Balsamic Vinegar (Modena)
- Lemon

PREPARATION

Cut the avocado in half, take the stone out and cut into cubes. Sprinkle the avocado and the rind of the avocado with lemon and keep the rind for later. Boil pasta and drain it. Put in a pasta bowl, together with the other ingredients: tomatoes, almond and avocado. Cut Las Terceras cured manchego cheese into pieces and add to the salad. Dress with olive oil, salt and vinegar.

Use the rind of avocado as a serving dish to serve the salad. Place them on some escarole leaves. Fill the the rind with salad and decorate it with Las Terceras cured manchego cheese triangles as if they were the sails on a boat.

LAS TERCERAS

