

Red fruit salad with Las Terceras Semi-cured Artisan Manchego cheese P.D.O.



INGREDIENTS:

- Red grapes
- Raspberry
- Currants
- Variety of lettuces (iceberg, arugula, escarole, radicchio ...)
- Las Terceras Semi-cured Artisan Manchego cheese

Ingredients for the vinaigrette:

- ½ lemon juice
- ½ lime juice
- ½ orange juice
- 1 teaspoon soft mustard
- 1 tablespoon of Apple Cider Vinegar
- 1-2 tablespoons of olive oil
- Salt, black pepper

PREPARATION:

To make the Vinaigrette, we mix all the ingredients in a small bowl and beat the contents very well until emulsifying. Reserve.

Next, we wash and drain the mixture of leaves and add it to the dish as the base of the salad. We do the same with the varied fruits and we include them on top of the

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lettuce. We cut the Las Terceras Semi-cured Artisan Manchego cheese in thin and small wedges and we include them in the salad. Finally, season with the vinaigrette and salt and pepper to taste.