



Fig salad and semi-cured Manchego cheese PDO Las Terceras



INGREDIENTS

- Las Terceras semi-cured Manchego cheese PDO
- 150 gr Walnuts
- 3 figs
- 150 gr raw spinach
- 1 grenade
- 1 avocado
- Balsamic cream by Pedro Ximénez

PREPARATION:

We wash the raw spinach and distribute them in the different dishes (one per guest). Cut the avocado into small tacos and distribute it on the plates. We add the pomegranate and the sliced figs. Finally, we add some wedges of Las Terceras semi-cured Manchego cheese and sprinkle a splash of balsamic cream from Pedro Ximénez and olive oil to taste.