

## Summer Salad with Las Terceras cured Manchego Cheese (raw milk)

### INGREDIENTS

- Oak leaf lettuce
- Raspberries
- Blackberries
- Las Terceras cured Manchego Cheese raw milk
- Nuts to taste
- Olive oil
- Cider vinegar

### PREPARATION

Clean and dry the lettuce so that no water remains. Place the leaves in a bowl, cut the cheese into small wedges and insert them into the holes of the leaves. The same process with blackberries and raspberries. Dress with olive oil and vinager and garnish with nuts.

