

## Las Terceras Manchego cheese P.D.O. and Iberian mortadella foam on baked brioche bread



### INGREDIENTS:

- 200 g of semi-cured Las Terras cheese.
- 200 g of Iberian mortadella.
- The flesh, without skin or pips, of 2 tomato spreads.
- 200 gr of liquid cream.
- 200 g of whipping cream.
- Brioche bread or any of your favourite breads.
- Flakes of pink salt.

### WE NEED:

- Mixer
- Pastry bag

**PREPARATION:**

Grate the Manchego cheese

Mix and blend until the desired texture is obtained: the cheese, mortadella, liquid cream and tomato flesh.

Whip the remaining cream and carefully add it to the mixture.

Bake the brioche bread and, using a piping bag, put a little of the foam on each of the small pieces of toast.

Sprinkle very lightly with the pink salt flakes.