

Vegetarian samosas with Las Terceras PDO Manchego cheese



INGREDIENTS:

- Filo dough
- Manchego semi-cured cheese PDO Las Terceras.
- Zucchini.
- Green beans.
- Carrot.
- Onion.
- Leek.
- Red pepper.
- Olive oil.
- Salt.
- Curry.
- Sesame.



PREPARATION:

We cut all the vegetables into very small pieces.

We poach them in a pan, separately, one by one, with a little oil.

Remove the excess oil with a strainer, mix the vegetables in a bowl, season and add a teaspoon of curry. We booked.

Cut the phyllo dough into thick strips of 10-12 cm, take a couple of strips per samosa and lightly paint them with oil. We proceed to fill them.

At one end we put a slice of pasteurized PDO Las Terceras semi-cured Manchego cheese, cover it with the poached vegetables and carefully roll them up, keeping the triangular shape of the cheese.

We put them on a baking tray and sprinkle them with sesame.

We bake them for about 10 minutes at 170 degrees, until golden brown.