

Las Terceras lasagne with eggplants

INGREDIENTS

- 2 eggplants.
- 1 onion.
- 500 gr. Mince.
- Bechamel cream.
- Las Terceras cured Manchego Cheese.
- Salt, oil and oregano.

PREPARATION

Wash and cut into small pieces the eggplants and the onion.

Fry in the pan with salt to taste. When it is golden, add the minced meat and fry everything together. Lower the heat, add the bechamel cream and mix everything.

Cut Las Terceras cheese into slices (3 per serving) with a thickness that withstands the heat and weight of the mixture.

Place on a plate alternating a slice of cheese, the mixture, the cheese, mixture, and cheese in tower-shaped, and Pour a little bechamel above. We accompany with cherry tomatoes.

