

Bread stuffed with Manchego cheese PDO Las Terceras



INGREDIENTS

- 1 loaf of bread
- 250 gr of grated semi-cured Manchego PDO Las Terceras cheese
- 100 g of butter
- 150 gr of fried tomato
- 1 clove garlic
- 1 bunch of fresh parsley
- Pinch of oregano

PREPARATION:

- Make cuts in the bar (as deep as possible without actually leaving) forming a grid.
- Melt the butter. Add the crushed garlic and parsley. Using a kitchen brush, smear the incisions and the surface of the bread.
- Mix the tomato with the oregano and deposit a teaspoon in each of the cuts.
- Finish filling the cuts with the grated cheese.

LAS TERCERAS

-Wrap the bar with aluminum foil and bake it for 20 minutes at 170 degrees.

-Uncover the bread and have it 5 more minutes in the oven, until it is golden brown.

It can be eaten both hot and cold.