

Ham and Las Terceras manchego Cheese sandwich



INGREDIENTS:

Bread
Serrano ham
Turkey breast fillets
4 or 5 lettuce leaves
tuna
Mayonnaise
Las Terceras semi cured manchego cheese
Tomato sauce
4 boiled eggs

PREPARATION:

We cover a mold with transparent film. We put a first layer of serrano ham and then one of bread with tomato anointed on one side and on the other side with mayonnaise. Above the mayonnaise we add a turkey fillet, a layer of Las Terceras cheese, the boiled eggs (scratched), another layer of cheese, and other turkey fillet.

Cover with bread greased with mayonnaise on both sides and add a layer of lettuce and another layer of tuna. Finally, we buttered bread with mayonnaise on one side.

Let rest in the refrigerator for two or three hours. Unmold the cake and turn it so the ham is on top.