



Filled asparagus



INGREDIENTS

- Asparagus
- Las Terceras semi-cured Manchego Cheese PDO
- Traditional garlic oil
- Black Garlic Oil
- Caviar
- Salmon Roe

PREPARATION:

We cut the Las Terceras semi-cured manchego cheese into thin wedges. Lightly roast the asparagus in the pan. We make a cut that crosses the asparagus without dividing it and we add the wedge of cheese inside. Then, add the traditional garlic oil with the help of a small pastry bag and do the same in another asparagus with the black garlic oil. As a last touch, we add the caviar and the salmon roe to our liking.