

## Snowman of Las Terceras Manchego Cheese and caviare

### INGREDIENTS

- Las Terceras hard-cured Manchego Cheese
- Caviare
- 1 Roasted red pepper
- 1 carrot
- Black pepper balls
- Bread mold

### PREPARATION

Cut the bread with a kitchen mold into the shape of a snowman with the mold. With the same mold, cut the cheese and remove the part that belongs to the hat. Fill the part of the hat with the caviare using a small spoon and the help of the mold. Carefully, cut the carrot in small noses and finally, add the black pepper to the eyes and decorate the hat with a thin strip of roasted pepper.

