

Las Terceras hard cured Manchego cheese PDO and caramelized vegetables



INGREDIENTS:

For the scrambled eggs and vegetables:

- 1 large eggplant.
- 2 or 3 cloves of garlic.
- 4 eggs.
- 1 teaspoon of sweet paprika.
- 1 level teaspoon of ground cinnamon.
- 2 tablespoons of honey.
- Salt.
- Pepper
- Olive oil.
- A handful of pine nuts.



For the caramelized cheese:

- A few cloves of garlic
- Provençal herbs
- Olive oil
- Salt

PREPARATION:

Scrambled eggplants:

- We peel the eggplant. We boil it with water and salt. We drain it and reserve it.
- In a frying pan we put a good jet of oil and poach the carved garlic.
- We add the chopped aubergine, paprika, cinnamon and honey.
- We give it a couple of turns, we add the eggs without beating, we salt and pepper and we can turn off the fire. We stir and let the whites set with the residual heat.
- Slightly roast the pine nuts with a pinch of salt.

Preparation of caramelised cheese:

- We spread the cheese slices on a non-flammable surface.
- We sprinkle sugar on the cured Manchego cheese PDO Las Terceras and, with the blowtorch, little by little, we caramelize it.

Plating:

- We put the scrambled eggs and the vegetables in a bowl, add the pine nuts and accompany it with the caramelised Las Terceras Manchego cheese.