

## Quinoa and vegetable pie with Reserve Manchego cheese P.D.O.

### INGREDIENTS

- quinoa
- Mayonnaise
- Sweet corn
- Green peas
- Bread
- Nuts
- Las Terceras Reserve Manchego cheese P.D.O.

### PREPARATION

With a roller we stretch the bread until it is a thin sheet. Wash the quinoa with cold water to remove its saponin. Then, put the quinoa on medium heat for about 20 minutes. At the same time boil the green peas. Once the quinoa is cooked, mix it in a bowl with a tablespoon of mayonnaise to create a mixture to assemble the cake.

To assemble the cake the best way is with a cake mold. The pressing bread will be our cake base. With a spoon we fill the mold alternating layers of quinoa, Green peas and sweet corn taking into account the quinoa will keep the composition united. Once everything is assembled, we carefully remove the cake mold with a knife and we serve accompanying the cake with some wedges of Reserve Manchego cheese P.D.O. to contrast the taste.

