

Ratatouille with Las Terceras PDO Manchego cheese



INGREDIENTS:

- 12 slices of semi-cured Manchego cheese PDO Las Terceras
- Zucchini
- Eggplant
- Onion
- Tomatoes
- Red pepper
- Green pepper
- Potatoes

For the dressing:

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

PREPARATION:

LAS TERCERAS

First, the dressing: we carve the garlic very small, add plenty of oil, Provençal herbs and a little salt.

We cut all the vegetables into thin equal slices and spread them with the dressing.

We place them in the casserole in a spiral shape, interspersing all the vegetables neatly.

Bake at 180° for approximately 40 - 45 minutes. If you see that your oven dries too much at the top, cover the casserole with aluminum foil to make it juicy.

We take the casserole out of the oven and place portions of pasteurized PDO Las Terceras semi-cured Manchego cheese between the vegetables.

We return the casserole to the oven for a few more minutes so that the vegetables are gratin and the cheese melts.