

LAS TERCERAS

Grilled zucchini roll with Las Terceras semicured manchego cheese with pinions and wild rosemary



INGREDIENTS

- 1 Zucchini.
- Las Terceras Semi-cured Artisan Manchego Cheese P.D.O.
- Salt.
- Ground pepper.
- Pinions.
- wild rosemary.

PREPARATION

Wash the zucchini and cut by the elongated part into sheets (must be thin to be more flexible and able to roll up). Cook it on the grill over low heat.

LAS TERCERAS

Put salt and pepper on each strip of zucchini and add a handful of pine nuts and a few sprigs of wild rosemary over it to absorb the flavor. Meanwhile, cut Las Terceras semi cured artisan manchego cheese into triangles about a finger thickness. Once the zucchini is just right and still warm, roll each sheet around a triangle of Las Terceras Manchego cheese. Finally, serve as many rolls as you want, accompanied by the pinions and rosemary.