

Las Terceras Manchego Cheese and crudité rolls dressed with soya sauce and honey

INGREDIENTS

- Carrots
- Red pepper
- Canons
- Las Terceras Manchego semi-cured Cheese
- Soya sauce
- Honey

PREPARATION

Wash all the vegetables and cut them into strips. Cut the Manchego Cheese into thicker strips and then rinsed and let drain the canons.

Prepare a large bowl filled with hot water, and spreads a cotton dishcloth. Soak one to one the rice paper wafers in the bowl, a few seconds on each side (They rehydrate one by one to avoid sticking between them). It is important that the entire surface is hydrated at the same time, because it is a very quick process.

Once we have the first softened, we take it out carefully and place it on the dishcloth. You must be careful when removing it to not break.

Carefully put the vegetables on the wafer and add the semicured cheese over the crudités, trying to stay in the middle. Wrap the roll carefull and well compacted in order to hold securely the filling. It must be done with care not to break the wafer.

Finally, mix the soya sauce with a tablespoon of honey in a bowl and serve over the rolls to taste.

LAS TERCERAS

