

Las Terceras crispy rolled cheese with vegetables



INGREDIENTS

- 70 gr Las Terceras hard-cured manchego cheese PDO (grated)
- 30 gr Bread crumbs
- Las Terceras semi-cured Manchego cheese PDO (cut in wedges)
- Mixed mushrooms
- Red pepper cut into slices
- Onion strips
- Sunflower and sesame seeds.
- Olive oil.
- Salt
- Sugar
- Baking paper
- A cylindrical support to model the curl.

PREPARATION:

In a bowl, mix the grated Las Terceras hard-cured Manchego cheese with some breadcrumbs.

On the baking sheet, we put a piece of paper and spread 2-3 tablespoons of the mixture giving it the shape of a rectangle. We cover them with another piece of paper and some weight over, so that the cheese is pressed.

LAS TERCERAS

We preheat the oven to 180 degrees and introduce the cheese. With 3-4 minutes it will be cooked and ready. We take it out of the oven and, still hot and with the help of paper, place it on the cylindrical surface until it cools completely. That way it will take the desired shape.

Season the mushrooms and sauté them with a little oil. We reserve. Caramelize the pepper and onion separately. Putting a little oil in a pan, add the vegetables with a pinch of salt and when they are already poached, add a few teaspoons of sugar and stir. Meanwhile, we roast the seeds with a pinch of salt. We reserve

Accompanied by a portion of Las Terceras cheese, we deposit the curler previously filled with the vegetables and decorate to taste.