

Zucchini Soup With Las Terceras Manchego Cheese



INGREDIENTS

- 1 medium zucchini
- 80 gr of grated Las Terceras Manchego semi-cured PDO cheese.
- Oil and salt
- 1 wedge of Las Terceras Manchego cheese cured DOP to decorate.

PREPARATION:

We cut the zucchini into 3 portions, leaving the skin and all the inside.

In a saucepan, introduce the zucchini and put water until it is completely covered.

Add salt and oil to taste.

When the water starts to boil, add the grated Las Terceras semi-cured Manchego cheese.

We crush until obtaining a homogeneous mass and serve cold. To decorate, add a wedge of Las Terceras PDO Cured Manchego Cheese sprinkled with olive oil.