



## Omelette tower with Las Terceras



### INGREDIENTS:

- 7 medium eggs
- An onion
- 3-4 potatoes
- Iberian ham cut into slices
- Las Terceras Manchego semi-cured Pasteurized cheese PDO cut into wedges
- Olive oil
- Salt

### PREPARATION:

We wash and peel the potatoes, and cut them into small cubes. We put them in a pan with oil and a pinch of salt. Meanwhile, we cut the onion into small cubes. When the potato is almost ready, add the chopped onion and cook it all together. Next, we beat 5 eggs, add a pinch of salt and put them in the pan to make the potato omelette with onion. On the other hand, we beat the remaining eggs and prepare a French omelette in another pan. We booked.

Once we have the two tortillas made, it is time to plate: first we place a base of pasteurized Las Terceras semi-cured Manchego cheese; then the French omelette; On top, we place a base of Iberian ham and another of semi-cured Manchego cheese PDO Las Terceras. Finally, on the top, the potato omelette with onion.