

## Mexican tortillas with roasted prickly pear and Las Terceras Manchego cheese P.D.O.



### INGREDIENTS

- Las Terceras semi-cured manchego cheese PDO
- Mexican tortillas
- Prickly pears

### (for the sauce):

- 1 head of garlic
- 1 onion
- 1 sweet red pepper
- 4 or 5 ripe tomatoes
- Chiles to taste
- Olive oil
- Salt

### PREPARATION:

#### Prepare the sauce:

- Put the garlic, the onion, the pepper, the tomatoes and the chile on the hot griddle, and salt it to taste.
- The trick is to let it burn a bit to give the sauce a special flavor.
- When it is roasted, put everything in the mortar and crush it. The traditional sauce is served with tripping.
- Add olive oil.



**Prepare the Mexican tortillas:**

Peel the prickly pears to remove the skewers. They can be replaced by other vegetables easier to find such as eggplant or zucchini.

Roast prickly pears.

Heat the tortillas on the griddle without putting oil.

Lightly roast some wedges of Las Terceras semi-cured Manchego cheese PDO.

Take a Mexican tortilla, add a leaf of prickly pears, two slices of cheese and the sauce, all hot so that the cheese is melted.