

Slices of bread with Las Terceras Manchego cheese P.D.O and Quail eggs



INGREDIENTS

- Seed bread
- Las Terceras Semi-cured Manchego Cheese P.D.O. (raw milk)
- Quail eggs
- Mallorcan spicy spread
- Avocado
- Lemon juice
- Ground pepper
- Salt
- Spices

PREPARATION:

Cut the bread into slices and toast them. Meanwhile, open an avocado and, with the help of a fork, crush it and add a pinch of oil, salt and a few drops of lemon juice. Spread the avocado over the toasts and add two slices of Las Terceras semi-cured Manchego cheese P.D.O. Season the toasts with spices to taste. Finally, add the fried quail eggs on top.

LAS TERCERAS

Cut the bread into slices and toast them. Spread the Mallorcan spicy into the bread and add two slices of Las Terceras Semi-cured Manchego Cheese P.D.O. (raw milk) Finally, add fried quail eggs on top and season the bread to taste.