

## Tris of stuffed tomatoes with Las Terceras manchego cheese



### INGREDIENTS

- 3 ripe tomatoes
- Las Terceras Hard-cured Manchego cheese PDO
- Lettuce
- Iberian Ham
- Pinions
- Half avocado
- Half mango
- Smoked salmon
- Walnuts
- Mustard and honey vinaigrette
- Extra virgin olive oil
- Balsamic vinegar
- Salt

### PREPARATION:

We wash the tomatoes and, carefully, empty the inside trying not to break them and reserve the tomato in a bowl. Meanwhile, we cut the Las Terceras Hard-cured Manchego cheese PDO in small wedges taking into account that they must fit inside the tomatoes. We wash the lettuce and cut it into small pieces. We cut the avocado, mango and smoked salmon into small tacos.

# LAS TERCERAS

- Tomato 1: we place a few tablespoons of tomato, lettuce, walnuts, mango and some wedges of cheese inside. Top with mustard and honey vinaigrette.

- Tomato 2: place a few tablespoons of tomato, avocado, salmon and wedges of cheese inside the tomato and season with balsamic vinegar.

Tomato 3: place a few tablespoons of tomato, Iberian ham, a few wedges of cheese and the pine nuts inside the tomato and season with olive oil and salt to taste.