

Vegetarian Wraps with Las Terceras Manchego Cheese



INGREDIENTS

- Mold bread.
- 2 avocados.
- 1 ripe banana.
- The juice of a lemon.
- Las Terceras Manchego semi-cured cheese.
- Tomato jam.
- Carrot cut into strips.
- Blueberries.
- Bimi.
- Fried corn.

PREPARATION

Flatten the bread with a rolling pin until it is very thin. In a bowl, mash the avocados together with the banana and the lemon juice. Spread the bread with the avocado cream, add the flakes of Manchego cheese and a spoonful of tomato jam. Roll the bread, keep it fixed with the help of a toothpick and garnish with the carrot strips and blueberries. Serve with the bimi, steamed and sprinkle with the fried corn.