

Las Terceras hard cured manchego cheese and grapes salad

INGREDIENTS

- Endive
- Tender shoots
- Black grape
- White grape
- Las Terceras hard-cured manchego artisan cheese
- Oil, vinegar and spices to taste

PREPARATION

Clean the endive leaves and put them around the plate or tray . With skewer sticks interlayer black and white grapes and Las Terceras hard-cured cheese. Put the sprouts salad as a base and the brochettes on top. Dress with oil, vinegar and spices to taste.

