

## Manchego cheese PDO Las Terceras flammkuchen



### INGREDIENTS:

For the dough:

- 250 grams of flour.
- 120 ml water.
- A pinch of salt.
- 3 tablespoons olive oil.

For coverage:

- 200 grams sour cream (2 Greek yoghurts can be substituted).
- Salt.
- Nutmeg.
- 1 large onion.
- 1 pair of small leeks or 2 or 3 garlic shoots.
- 100 grams of grated semi-cured Las Terceras PDO Manchego cheese.



## **PREPARATION:**

### PREPARATION OF THE DOUGH

Put the flour, water, salt and oil in a bowl. Stir it with a spoon and when everything is well mixed, turn it out onto the worktop and knead it with your hands. Make a ball with the dough and put it back into the previously greased bowl. Cover with a damp cloth and leave to rest for 15-20 minutes.

### PREPARATION OF THE CREAM

Put the 2 yoghurts in a bowl, add salt, nutmeg and pepper to taste.

### PREPARATION OF COVERAGE

Roll out the dough as thinly as possible on baking paper, add the finely chopped onion and leeks. Cut the bacon into strips and sprinkle with the grated Las Terceras cheese. We put it in the oven previously preheated to 230°. It bakes quite quickly.

Serve hot.