

## Bacon, pear and Las Terceras semi-cured Manchego cheese P.D.O.



### INGREDIENTS:

- Las Terceras semi-cured cheese.
- Thin slices of bacon.
- Integral bread.
- Medium sweet pears (Blanquilla, Williams, Conference...)
- Salt.

### PREPARATION:

Cover a slice of sliced bread with cheese.

Grill a little the slices of bacon, so that they are crispier and place them in accordion mode on the cheese.

Add a layer of fine pieces of pear with a pinch of salt.

# LAS TERCERAS

Close the sandwich with a slice of bread and add more cheese.

Cut a pear, lightly salt it and put it on the sandwich, pressed it until it sticks a little.

Put a few small pieces of bacon and some grated cheese on top.

Bake 20-25 minutes at 180 degrees.