

## Manchego cheese PDO Las Terceras scarpaccia



### INGREDIENTS:

- One medium courgette.
- One medium potato.
- One medium onion.
- Semicured Manchego cheese PDO Las Terceras.
- Cornflour.
- 2 eggs.
- Extra virgin olive oil.

### PREPARATION:

Grate the Las Terceras semi-cured Manchego cheese (the finer the better - almost powdery).

Beat the eggs.

Slice the courgette, peeled potato and onion on a mandolin and place in a bowl. Salt it.

# LAS TERCERAS

To this vegetable mixture, add: the beaten eggs, 6 tablespoons of grated Manchego cheese, 6 tablespoons of olive oil and 50g of cornflour. Mix everything together with two paddles until there are no lumps of cheese or cornflour.

Once everything is homogeneous, turn it out onto a baking tray with baking paper soaked in oil to prevent it from sticking. Spread it all over the tray so that it is more or less at the same height, the thinner it is, the crispier it will be.

Finally, sprinkle more grated Manchego cheese over the whole mixture (a thin layer that covers it all) and another drizzle of oil over the whole surface. Bake in the oven at 180 degrees until it is toasted (approximately 45 minutes).

When plating, we can add more grated Manchego cheese (this time more coarsely grated) melting with the residual heat and a touch of oregano.