

## Cemetery of Chocolate and Las Terceras Manchego cheese

### BASE INGREDIENTS

- 100 grms. Of ground almonds .
- 75 grms. Of Las Terceras Manchego semi-cured grated cheese .
- 50 grms. Of double cream .
- 100 grms. Of sugar.
- 3 eggs.

### MOUSSE INGREDIENTS

- 100 grms. Of fondant chocolate .
- 200 grms. Of whipped cream .
- 100 grms. Of sugar .
- 3 eggs.
- 3 gelatin sheets.

### BASE PREPARATION

Melt the cheese with the double cream. Beat the egg yolks with sugar until creamy, and then add the melted cheese with the cream to the mix. Also add the ground almonds and the egg whites until stiff. Pour everything into a cake pan and cook it in the oven at 180 degrees for about 25 minutes until it is firm to the touch. Let stand.

### MOUSSE PREPARATION

Melt the chocolate. Once it is liquid, beat the egg yolks with sugar and mix with the chocolate. Soak the gelatin sheets in cold water, heat them in water until they are dissolved and add to the mixture. Add the cream and the egg whites until stiff stirring it carefully. Pour the mousse over the cold base and leave the cake in the refrigerator for two to three hours before demolding.

## PRESENTATION

Cut the semi-cured cheese into tombstones form. Crush the Oreo cookies to simulate the ground and add cocoa to give it another color. The tree and the fences are made with melted chocolate left to cool.

