

## Las Terceras semi-cured ice cream



### INGREDIENTS:

- 50 grms. of milk
- 50 grms. of invert sugar
- 10 grms. of sugar
- Vanilla essence
- 130 grms. Of Cream cheese (To prepare the cream cheese we need: 78 grms. Of double cream, 52 grms. of Las Terceras Semicured cheese)
- For decoration: crocanti or almonds

### PREPARATION:

Note: To make the cream cheese, first grate the semicured cheese and put the double cream into a saucepan over low heat, add the cheese and stir until it has melted. Then we use the beater to get a homogeneous mixture.

Introduce all ingredients and beat together. The result will be a little dense mix. Sweetness can be rectified by adding sugar to taste. You can also add the decoration you want. Put the mixture into molds and freeze about 5 hours.

# LAS TERCERAS

It can also be prepared with fruit. We've made it with cherries (100 gr.) Which are crushed and added to the same composition.