

Las Terceras Easter eggs

INGREDIENTS

- Las Terceras Manchego Cheese
- Alfalfa sprouts

PREPARATION

Melt Las Terceras Manchego Cheese using a double boiler (one pot that holds the cheese that fits inside another which contains simmering water). Once is melted, fill out some egg-shaped molds and let stand for one day. Assemble the eggs and serve them with alfalfa sprouts to simulate the nest.

You can also cut wedges of cheese and give them the proper way doing it by hand. But remember that you have to wait until it is soft enough, so it has to be out of the fridge about half an hour before mould it.

