

Sticks of puff pastry and Las Terceras Manchego cheese P.D.O.



INGREDIENTS:

- Puff pastry
- A wedge of cured Manchego cheese Las Terceras
- Fat salt
- Thyme
- Oregano
- Egg

PREPARATION:

Grated the wedge of manchego cheese in a bowl and add the oregano, thyme to taste and salt and mix it all.

We preheat the oven to 200°.

We place the puff pastry dough on baking paper and stretch it well with a rolling pin.

We distribute the cheese on the dough and compact it well on the dough with the help of the roller.

Cut the dough into thin straight strips (2 cm.).

We beat an egg and, with the help of a brush, we paint the puff pastry strips.

We introduce the puff pastry in the oven for 10 minutes or until the dough is browned.

We remove from the oven and the sticks are ready to serve.