

## Hard-cured Manchego Cheese lollipops Las Terceras



### INGREDIENTS:

- Hard-cured manchego Cheese Las Terceras
- Lollipop sticks
- Jam of different flavours and honey
- Parchmet paper

### PREPARATION:

Grate finely the manchego cheese and preheat the oven to 180°C. Cover an oven tray with parchmet paper and sprinkle small handfuls of the cheese finely rated into it divided into 5 piles. Then, place the stick in the center of each pile and then add a bit of cheese more to cover the stick and help it adhere better. Bake for 2 or 3 minutes until they become golden and let them cool down before touching them. Remove the paper and serve with jams and honey.