

Cheese cake with strawberry jelly and Las Terceras Manchego cheese PDO



INGREDIENTS:

Ingredients

- 180 gr. of semi-cured cheese Las Terceras
- 60 gr. thick cream
- 72.5 gr. refined sugar
- 2.5 gr. flour
- 2,5 gr cornstarch
- 55 gr. whole eggs
- 25 gr. yolks
- 10 gr. cream
- 0.5 gr vanilla pod

Cookie ingredients

- 50 gr. Maria cookie
- 25 gr. melted butter

Gelatin ingredients

- 140 gr. of crushed and sieved strawberries
- 14 gr. sugar
- 2.5 sheets of neutral gelatin
- A few drops of lemon

PREPARATION:

Mix the semi-cured cheese and the thick cream in the blender to obtain the cream cheese. Mix the cream cheese with the sugar, vanilla, flour and cornstarch, beat everything together adding the eggs little by little and the yolk. Finally, add the cream, fill the mold of the cake and reserve.

Crumble the cookies and mix them with the butter. Add to the mold and once full, put in the oven in the water bath (with 2/3 of water) at 120° for 35 minutes. When it is completely cold freeze it.

Meanwhile, we prepare the gelatin: Crush the fruit, sift it and add a few drops of lemon. Put the gelatine leaves in cold water and mix it with the fruit until you get a homogeneous mixture. Put it in the mold and let it set.

Assemble the gelatin on the cheesecake.