

Crunchy puff pastry with Las Terceras Manchego cheese P.D.O. and jam



INGREDIENTS:

- Puff pastry
- Las Terceras semi-cured Manchego cheese (pasteurized milk)
- Marmalades of different flavors, honey, chocolate.
- 1 egg
- Butter

PREPARATION:

We extend the sheet of puff pastry and cut it into small squares. We use an oven mold for muffins to shape the puff pastry. First we paint the mold with a little butter so that the puff pastry does not stick to it. Next, place the puff squares in each hole so that they take the shape of the container. Cut the cheese into small squares and fill all the containers. Add to each one a few spoonfuls of the jam that we want, honey, or chocolate. Finally, we beat the egg and brush the edges of the puff pastry. We introduce in the oven for 15 minutes at 200° until the puff pastry is golden. Serve tempered.

A simple and quick sweet recipe with which to delight our guests.