

## Cream cheese of Las Terceras with cookies and chocolate



### INGREDIENTS:

- 20 cookies such as Digestive
- 50 gr butter
- 90 gr Las Terceras semi-cured Manchego cheese (finely grated)
- 350 ml heavy cream 35% fat.
- 60 gr sugar
- 1 tablespoon cinnamon
- 100 ml milk
- 1 curd Royal
- 50 gr of grated Chocolate
- Walnuts

### PREPARATION:

We crush the cookies and mix them well with the butter. We place the mixture in the bottom of some glasses as a base.

# LAS TERCERAS

In a saucepan, mix the cream with the previously grated Las Terceras semi-cured Manchego cheese and melt the cheese over low heat.

At the same time, we mix the curd envelope with the cold milk, stirring until the lumps are dissolved.

Put the milk with the curd, the spoonful of cinnamon and the sugar in the saucepan. We stir until all the ingredients are integrated. We remove from the heat and immediately fill the glasses with the mixture. Let it rest to set the mixture.

Finally, we decorate the glasses with grated chocolate and walnuts to taste.