

Christmas appetizer of Las Terceras Manchego cheese D.O.P. balls coated in spices



INGREDIENTS:

- Las Terceras semi-cured Manchego cheese
- Sweet smoked paprika
- "Peperoncino piccante" or hot paprika
- A small pinch of aromatic herbs to taste (oregano, thyme, etc.)
- For plating: small Christmas ornament caps (the decorative metal tops)

PREPARATION:

Cut the cheese into square cubes and, using a knife, gradually carve them into circular shapes. Leave them out of the refrigerator so they reach room temperature, which helps the spices adhere better.

LAS TERCERAS

In a bowl, mix the paprikas with the aromatic herbs and coat the Manchego cheese balls in the mixture.

Take the Christmas ornament caps and cross their wire fasteners (if you don't cross them, they tend to break the cheese balls) before inserting them into the cheese.

You can crumble or grind the leftover cheese from the carving process to sprinkle over the plate like snow for the final presentation.