

Las Terceras Manchego P.D.O. cheese balls with Iberian ham



INGREDIENTS:

- Las Terceras Manchego cheese
- Nuts
- Dry date palms
- Thin slices of Iberian ham
- Manchego cheese cream
- Olive oil
- Ball molds
- Transparent paper

PREPARATION:

Grate the manchego cheese with a fine grater. Chop the nuts and dates.

Put everything in a bowl and make a dough by adding a teaspoon of cream cheese (to compact the mixture).

Grease the molds with oil (to demold easily), put half slice of Iberian ham in each hole. Fill the Iberian ham with the cheese dough, make a ball wrapping everything with the ham and cover with film.

Put the refrigerator to solidify.

Unmold carefully and place to taste.