

Bundt Cake with chestnuts and Las Terceras semi-cured Manchego cheese P.D.O.



INGREDIENTS:

- 560g Chestnuts
- 7 eggs
- 350g of Las Terceras semi-cured cheese
- 175ml cream
- 175ml milk
- 210g sugar
- 200ml whipping cream
- 200g chocolate
- 28g butter
- Strawberries and pecans to decorate

PREPARATION:

Preheat oven to 180 degrees.

Make a small cut in the chestnuts and cook them in a saucepan with water for about 20 minutes. After this 20 minutes, we peel them and add them to a bowl. Then, we add the sugar, cream and milk and beat everything.

After that, we have to incorporate the eggs and grated cheese and beat again.

Pour the mixture into a mold previously greased with butter.

Next, we bake it for approximately 50 minutes and we check it with a toothpick to verify when it is correctly baked: when it comes out clean it will be ready.

We leave the oven door open and let it rest for another 30 minutes so that the cake goes down a bit. Let cool and flip.

Chocolate

Add the cream in a saucepan and bring it to a boil. Remove the saucepan from the heat and add the chocolate to melt it with the already existing heat. When we have a completely homogeneous mixture, add the butter and mix everything well.

We pour it over our Bundt Cake and end up decorating with some strawberries and pecans.