

## Sweet Cannelloni with Las Terceras Manchego cheese P.D.O. and quince jam



### INGREDIENTS:

- Puff pastry
- Manchego Cheese Semicurado D.O.P. Las Terceras
- Quince jelly
- Blackberry jam
- Sugar glass
- Cinnamon
- Egg

### PREPARATION:

We preheat the oven to 200°. We spread the pastry dough in a tray with baking paper. We cut the dough into 12 equal squares. Next, we cut the semi-cured cheese into one-finger thick sticks, and do the same with the quince jelly. We place in each square a piece of cheese and one of quince and we roll them with the dough. Next, we beat an egg in a bowl and with the help of a kitchen brush we paint the cannelloni. We introduce them in the oven for 10 minutes.

To serve it, we accompany the cannelloni with blackberry jam, sugar glass and cinnamon to taste.