

Cherry Las Terceras Cheesecake

INGREDIENTS

- 150gr semi-cured manchego cheese Las Terceras
- 800gr whipped cream
- 100gr sugar
- 1 teaspoon of brandy
- 2 eggs
- 1 tablespoon lemon juice
- 30gr cornflour
- 200gr cherry paste
- 8-10 cherry

PREPARATION

Remove the stones from the cherries and grind up them to prepare a paste. Preheat the oven to 180°.

In a bowl, mix the semi-cured manchego cheese Las Terceras, cream and sugar. Put brandy, the eggs (one by one), lemon juice, the cornflour and cherry paste and mix carefully. Grease a mould, cover with greasing paper and put all the mixed ingredients in it. Decorate with cherries coated with flour and put it into the oven for 30 minutes. Let it cool, sprinkle with Las Terceras grated cheese and cover with sugar before serving.

LAS TERCERAS

