

Chanterelle cream shots with stars of Las Terceras semicured artisan manchego cheese

INGREDIENTS

- 2 tender garlicks
- 2 shallots
- 150 gr. of orange chanterelle
- 250 gr. Vegetables broth
- Las Terceras semicured artisan manchego cheese P.D.O.

PREPARATION

Poach the tender garlic with the shallots. Then we add the orange chanterelles and stir all the mixture. We add the vegetable broth and put a bit of salt to the mixture and let everything boil. Finally, we grind everything and serve it in shots.

For the cheese stars, we cut a thick piece of **Las Terceras cheese** and we give shape of Christmas stars with a knife or a pastry mold.

LAS TERCERAS

