

Pumpkin cream, purple cauliflower and manchego semicured cheese D.O. shots

Prepare the pumpkin cream

INGREDIENTS

- 250gr pumpkin
- 150gr Fried almonds
- 1 cebolla
- 1 onion

PREPARATION

Cut the onion and fry. Add the almonds and then saute . Add vegetable stock and simmer. When cooked, mash it to make a cream and set aside.

Prepare the purple cauliflower cream

INGREDIENTS

- 1 garlic
- 1 onion
- 250gr purple cauliflower
- 30g Las Terceras cured cheese striped
- 600ml vegetable stock

PREPARATION

Saute garlic until golden. Add the chopped onion and cauliflower until it is poached . dd vegetable stock and simmer. When cooked, mash it and incorporate striped Las Terceras cheese to to make a cream and set aside.

Preprepare the shots

IPour some pumkin cream and some purple cauliflower cream in the shot glases and sprinkle with more Las Terceras cured cheese.



Decoration

INGREDIENTS

- Purple Coliflower
- Sliced smoked salmon
- Las Terceras cured cheese

PREPARATION

Take one or two branches of purple cauliflower, put them into a special bag to cook in the microwave and heat for 10 min (depending on power) . Let them cool . Cut the cheese into thin slices, put smoked salmon and roll purple cauliflower as a flower.

Set shots and the decoration flowers on a board

