

## Las Terceras Cheese Mousse Cocktail with walnuts



### INGREDIENTS:

#### FOR THE SEMI-CURED CHEESE MOUSSE:

- 200 gr. Cream cheese (150 gr. Las Terceras semi-cured Cheese + 50 gr heavy cream)
  - 200 gr. whipping cream 35%
  - 3 large egg white (to make the meringue)
  - 3 sheet of gelatin
  - Chopped walnuts to taste
- 
- Cookies of Chocolate and semi-cured Manchego cheese PDO Las Terceras \*
  - Strawberry syrup
  - Cotton candy

### PREPARATION:

Prepare the cream cheese in advance: We grated the semi-cured manchego cheese and heat over low heat in a saucepan. Meanwhile, add 50 gr of thick cream. When the

# LAS TERCERAS

cheese is dissolved, mix the two elements with a mixer. Let cool and reserve in the fridge.

How to make the cheese mousse: Hydrate the gelatin with cold water. Meanwhile, make the meringue with the egg white and reserve in the fridge. Beat the thick cream and reserve in the fridge. Heat a little water and add the gelatin until it dissolves. Next, mix the gelatin with the cream cheese. With enveloping movements, add the whipped cream and walnuts to the mixture. Finally add the meringue until you get a homogeneous cream.

Preparation of the cocktail: Add the Manchego cheese mousse with walnuts to the glass; Sprinkle with the strawberry syrup, add the cotton candy and the chocolate cookie.