

## Pumpkin and Manchego Cheese Las Terceras Cream



### INGREDIENTS

- 600 gr of pumpkin without skin or seeds
- 80 gr of grated Las Terceras PDO Manchego Cheese (plus some wedges to decorate)
- 1 potato
- 1 onion
- 200 ml cooking cream
- Salt and pepper to taste

### PREPARATION:

We steam the chopped pumpkin in a saucepan to soften it.

Meanwhile, we peel and cut the potato and onion into small pieces, and put in a pan over low heat with a little oil and a pinch of salt.

Sauté the pumpkin in the pan to integrate the flavors for 10 minutes, stirring continuously.

Add the grated PDO Las Terceras cured Manchego cheese to the pan and continue stirring until it dissolves.

Blend the ingredients with a mixer until a homogeneous texture is obtained and add salt and pepper to taste.

# LAS TERCERAS

To serve the cream, we bring it back to a boil, remove it from the heat and serve it in bowls. Garnish with wedges of Las Terceras PDO Manchego cheese.