

## Potato croquettes and Las Terceras manchego cheese



### INGREDIENTS

- 2 large potatoes
- 2 boiled eggs
- 1 egg
- 50 gr of grated Las Terceras PDO Manchego cheese
- Some fresh basil leaves
- Bread crumbs
- Flour
- 1 egg white

### PREPARATION:

We wash and peel the potatoes, boil them and then mash them in a bowl. Add the hard-boiled eggs and the grated Las Terceras cured Manchego cheese to the bowl, mix and then add the chopped basil and the egg. We mix well until all the ingredients are integrated.

# LAS TERCERAS

With our hands, we shape the croquettes and then we pass them first in flour, then the egg white and finally the breadcrumbs. We bake them for 10 minutes at 200º and then 5 more minutes on the grill. As an alternative, we can also fry them in olive oil.