

Cheese pie of Las Terceras and nuts



INGREDIENTS

- 300gr of Las Terceras semi-cured Manchego cheese PDO
- 2 round puff pastry bases
- 100gr of chopped nuts
- 100gr. of raisins without bone
- 2 tablespoons brown sugar
- 1 egg



PREPARATION:

Spread one of the puff pastry bases on baking paper.

Add grated cheese, nuts, raisins and sprinkle with sugar.

Beat the egg and paint the edges of the puff pastry a little so that they adhere well.

Cover with the second puff pastry base and with the help of a fork press the perimeter to seal the two layers.

Paint the pie with the remaining egg and bake at about 180 degrees for 30 minutes.