

## Brownie coffins with Las Terceras semi-cured manchego cheese

### Ingredients:

- 200g Dark Chocolate 72%
- 200g of butter
- 300g Powder Sugar
- 5 eggs
- 110 g flour
- 350 g Las Terceras semi-cured manchego cheese striped fine
- 1 tablespoon vanilla extract

### Preparation:

Grease a rectangular pan 20 x 30 cm size. Cut into pieces the chocolate and melt in a double boiler . Let the chocolate cool.

Beat butter (butter must be tender so it can be heated in the microwave a little) with 220 g of sugar to get a pale and creamy texture.

Add 3 eggs one at one, the melted chocolate and sifted flour. Extend in the mold  $\frac{3}{4}$  parts of this mix.

Mix Las Terceras semi-cured manchego cheese with the sugar, 2 eggs and vanilla in a blender. Pour the mixture into the mold to make a second layer. Use the mass remainder to make the third layer. Bake it at 180 degrees for 40 minutes . Leave the brownie cool.

### Chocolate topping :

- 200g desserts chocolate
- 100 ml cream
- 50g of butter

In a saucepan put chocolate and the cream in a double boiler until melted. Remove the pan from the heat and add the butter until everything is mixed.

### Decorations:

Cut shaped coffin and cover up with chocolate topping . Use crushed Oreo cookies for the ground.

# LAS TERCERAS

