

Las Terceras manchego cheese flan



INGREDIENTS (8 and 10 servings):

- 150 g of Las Terceras hard-cured Manchego cheese PDO
- 3 eggs
- 250 ml of cream 35% fat.
- 250 ml milk
- 280 g of sugar (180 g for the flan and 100 g for the caramel)

PREPARATION:

Preparation of the caramel:

Heat 100 g of sugar in a pan. We add a few drops of water and wait for the sugar to begin to melt.

When the sugar has a blond colour, we stir it gently and add 3 or 4 tablespoons of water to make it more fluid. We reserve.

Flan preparation:

Grate Las Terceras hard-cured Manchego cheese as finely as possible.

In a bowl, mix the eggs with 180 g of sugar until dissolved. Next, we add the milk, the cream and the grated cheese. We blend all the ingredients with the help of the mixer until we obtain a fine and homogeneous mixture.

We put a spoonful of caramel in the bottom of the flan mold and then we add the previous mixture until almost filling the mold.

We place the molds in a bain-marie so that the cooking is smoother and more uniform. We bake the flans in a water bath at 170°C for approximately 50 minutes. We check that they are curdled before removing them from the oven, and when they are ready, we remove them from the oven and let them rest in the fridge for several hours so that they finish solidifying.