

Crème caramel of El Becerril Soft cheese



INGREDIENTS

- 200 gr of cream cheese:
 - 150gr of soft cheese El Becerril
 - 75 gr of thick cream
- ½ glass of whole milk
- ½ glass of sugar
- 50 ml of whipping cream

PREPARATION:

Prepare the cream cheese in advance: Grated the soft cheese and heat over low heat in a saucepan while we add the heavy cream. When the cheese is dissolved, mix the two elements with a mixer. We let cool in the fridge.

The Crème caramel: Put the cream and sugar in a saucepan over low heat stirring continuously until you get a homogeneous mixture. We add the cream cheese to the mixture while stirring.

In a separate bowl, mix the cold milk with the curd and stir until leaving the mixture without lumps. Next, we add the mixture to the saucepan with the rest of the ingredients while stirring. We stir continuously with the help of the rods so that they do not stick to us or lumps and leave the fire, just until the mixture is going to boil.

Remove from heat and pour the mixture into the mold, where we have previously added a splash of liquid caramel.

Let warm and when it has cooled a little, we put the refrigerator, so that it finishes curdling. Unmold carefully just before serving.

Optional: Cheese and pumpkin Crème caramel

Roast a pumpkin and crush it finely. From the previous recipe for cheese Crème caramel, we reserve 400gr and add 100gr of the crushed pumpkin. Mix well with some rods and fill the molds with the mixture. Previously we also added a splash of liquid caramel to the mold. Let warm and when it has cooled a little we put the refrigerator, so that it finishes curdling.