

Las Terceras Manchego fondue



INGREDIENTS:

- 500 gr. Las Terceras Semicured Manchego Cheese
- 100.g. Whipping Cream
- 1 baguette
- 300 gr. Onion
- 2 eggs
- Olive oil
- 1/4 teaspoon salt
- ground nutmeg
- 1 cup dry white wine (optional)
- 1 clove garlic (optional)

PREPARATION:

Grate the cheese and onion.

Make mayonnaise with eggs, oil and a pinch of salt (about 250 – 300 gr. Mayonnaise) or we can prepare garlic oil if we prefer.

LAS TERCERAS

Prepare the whipping cream and put everything together in a bowl. Grind the pepper or grate the nutmeg according to your preference and add a splash of white wine.

Mix everything.

Cut the top layer of the bread baguette (making sure that it does not break), make a hole of 10 cm and empty the crumbs of bread. Fill the hole of the bread with the mixture that we have prepared, and cover with the layer of bread that we had removed.

Wrap the bread with foil, making sure that everything is covered. Then preheat the oven to 180-200 degrees and put the bread for an hour.

Serve immediately