

Fruit fondue with Las Terceras manchego Cheese



INGREDIENTS

- 50 gr of El Becerril Tender cheese.
- 50 gr. Las Terceras semi-cured manchego cheese PDO
- 50 gr. Las Terceras hard cured manchego cheese PDO
- Half mango
- 100g of strawberries
- 50g of blackberries
- The juice of 1 orange
- 1 banana
- 2 tablespoons of honey

PREPARATION:

Grind the fruit, add the juice and honey and put it in a saucepan over a low heat.

We let it reduce little by little until we get the desired texture.

LAS TERCERAS

We put it in the fondue container and light the flame to keep it warm.

We cut all the cheese varieties into small pieces and serve them around the fondue.

Ready to serve.