

Las Terceras semi cured manchego cheese ice-cream with pumpkin, tomato jam and lemon aroma

First day: Prepare cream cheese.

Ingredients:

- 100gr whipped cream
- 50gr Las Terceras semi-cured manchego cheese

Heat the cream and Las Terceras semi-cured manchego cheese gently on a stove. On a slow heat, stir until blended together. Then, put in a bowl and let it cool until it is at room temperature and then put it into the fridge.

Second day: Ice Cream Recipe

Ingredients:

- 150g whipped cream
- 150g sugar
- 150g cream cheese (prepared the day before)
- 100ml whole milk
- 1 teaspoon of cornstarch
- 200g pumpkin

Roast the pumpkin in the oven to make a puree. Gently heat a saucepan with the cream and sugar, when boiling, remove it and add the cheese cream and mix. Put back on the stove stirring.

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Put the pan in a bowl filled with ice water and stir until the mixture cools. Put it in an airtight container and keep it in the fridge for a day. For lemon ice cream, add lemon flavour before putting in fridge. Likewise, put tomato jam to taste.

Third day: Transfer the recipe to the freezer or an ice cream maker

LAS TERCERAS

Whip the ice cream in the ice cream maker. If you don't have an ice cream maker, put it in the freezer for two or three hours taking it out every half hour to whip it (by doing this it ensure that ice crystals are not formed).

Serve in a cone and decorate to taste.

