

Poached eggs filled with Las Terceras manchego cheese PDO



INGREDIENTS

- Egg
- 250gr Las Terceras Semi-cured manchego cheese PDO
- Salt
- 2 Chives
- Cherry tomatoes

PREPARATION:

Preparation (cheese basket):

First, we grate the semi-cured manchego cheese of Las Terceras. Next, we place a cup-shaped mold upside down (silicone baking mold type) and sprinkle the cheese over the bowl until it is covered. With a baking tray, we introduce the mold into the oven previously heated to 180°. We wait for the cheese to brown. We take it out of the oven and reserve before unmolding.

Preparation (poached eggs):

Fill saucepan of water. Heat until water simmers gently. Break the egg separating into yolk and white in two different dishes.

With transparent kitchen paper, make a sack and introduce the white and a portion of cheese. Place the yolk in another identical sack. Slip the Sacks into the hot water about

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5 minuts, until the white is cooked. When the cheese basket is cold, place the stuffed egg white on the bottom and the yolk on top. Salt to taste and decorate with some cherry tomatoes and some chopped chives.