

Las Terceras Manchego cheese sweets with orange and chocolate



INGREDIENTS:

- 100 gr of Las Terceras hard-cured Manchego cheese PDO.
- Half Greek yogurt.
- The grated skin of an orange
- 40 gr of olive oil.
- 5 grams of sugar
- 1 egg.
- 65 gr of flour.
- 5 gr of yeast.
- 1 pinch of salt.

You also need:

Milk or dark chocolate, to taste.

Molds, the silicone ones are easy to unmold.



PREPARATION:

Mix all the ingredients until you get a homogeneous dough.

Fill the molds.

Bake (In microwave, 5 minutes medium power) (In oven 20 minutes at 180 degrees)

Demolding.

Melt the chocolate and decorate with it to taste.