

Muesli of chocolate and semi – soft cheese El Becerril



INGREDIENTS:

- Semi-Soft cheese El Becerril
- Oat cereals
- Almond Crocanti
- Chocolate 70% cocoa
- Long cookie mold
- To decorate, half a tablet of milk chocolate

PREPARATION:

Chop the dark chocolate and place it inside a bowl. Place the bowl in a saucepan with a little water and put it over medium heat. Remove the chocolate with a spoon until it begins to melt. After a few minutes the chocolate will be completely melted, then you can remove from the fire.

Mix the melted chocolate with the almond crocanti and the oatmeal. Meanwhile, cut the tender El Becerril cheese with the shape of the mold. Fill the mold with the mixture put a portion of cheese combined with the muesli. Reserve out of the refrigerator for a couple of hours to solidify. Remove the muesli from the mold taking care not to break it and go.

We can also melt another type of chocolate and soak the muesli on it to give it a sweeter touch.