

Pearls of kumquat in syrup, with Tender cheese El Becerril



INGREDIENTS

- Tender cheese El Becerril or Las Terceras Manchego hard-cured cheese P.D.O.
- 1/2 kg of kumquats (Chinese dwarf oranges)
- 1/4 kg of sugar
- 1/2 teaspoon salt
- Anise
- 1/2 cinnamon stick
- 2 or 3 slices of ginger
- Water

PREPARATION:

- Wash the fruit well.
- With a stick, cross the Kumquats from end to end.
- Put water in a casserole, the Kumquats, salt, and the anise. Boil it for 5 minutes, remove and drain the water.
- Squeezing with your fingers one by one, empty the seeds and the pulp, leaving only the skin.

LAS TERCERAS

- Put the Kumquats emptied in a pan with the cinnamon, ginger, sugar and 1/4 liter of water.
- At low heat, let cook stirring assiduously until the liquid decreases (30 to 45 minutes) and the Kumquats remain translucent.
- Extend them on a grill to drain the remaining syrup.
- Serve with Las Terceras cheese.