

Purple potatoes purée with Las Terceras cream cheese



INGREDIENTS

- 2 purple potatoes
- 175 gr of Manchego Cheese Cream:
 - 100 gr of semi-cured Manchego PDO Las Terceras grated
 - 75 gr of thick cream for cooking
- 1 Cured yolk:
 - A big egg
 - 60 gr of salt
 - 60 gr of sugar

PREPARATION:

Purple potato purée: We peel the potatoes and cook them in a small casserole without softening them. We crush them mixed with a pinch of salt and pepper and add olive oil to our liking until we get a puree.

Cream cheese: In a saucepan, we introduce the semi-cured Manchego cheese Las Terceras already grated together with the thick cream and heat. We stir without stopping until the cheese melts. Let cool and then beat the mixture well until the elements are completely integrated. We booked in the fridge.

Cured yolk: In a bowl, mix the salt and sugar in equal parts. Meanwhile, we separate the yolk from the egg white and carefully introduce the yolk into the previous mixture.

LAS TERCERAS

We cover it completely with care and reserve for half an hour, after which, we carefully clean the yolk so as not to break it.

To place it: With the help of a ring-shaped mold, we add the purple potato purée to the plate. Add the cream cheese on top and, finally place the cured yolk on top of everything.