

Las Terceras manchego cheese and fig chutney



INGREDIENTS:

- Las Terceras Reserva Manchego cheese
- 500 gr. Figs
- 1 glass of vinegar
- 100 gr. sugar
- ½ Onion
- 35 gr.
- 50 gr. apple
- Cinnamon stick
- 1 tbs clove
- Ginger zest
- Nutmeg
- A pinch of salt

PREPARATION:

For Chutney:

Simmer the sugar mixed with the vinegar. When the sugar is dissolved, immediately add the remaining ingredients (apple, figs and onion washed and cut).

Cook everything for a long time (over 1 hour) and stir from time to time until it has the appearance of a jam. Let the mix rest and we have the chutney ready to accompany our Manchego cheese.

Staging:

Cut the cheese with a dagger or knife to get the cheese to split irregularly. Being such a cured cheese it breaks easily.

Put a teaspoon of chutney on each piece of cheese