

Quiche of cured PDO Manchego cheese with red fruit salad



INGREDIENTS:

- 1 sheet of shortcrust pastry.
- 150 grs of grated cured Manchego las Terras cheese.
- 3 eggs.
- 150 ml sheep's milk.
- 200 ml of liquid cream.
- Pepper.
- Salt.
- 1 tablespoon butter.
- 1 tablespoon flour.
- 500g dried pulses (as weight).
- Red fruit salad (strawberries, raspberries, blueberries, cranberries, blackberries and balsamic vinegar).



PREPARATION:

Preheat the oven to 180°C. Grease a baking tin with flour and butter. Line it with the shortcrust pastry, prick the base with a fork and cover with parchment paper. Place the vegetables on top and bake in the oven for 15 minutes.

In a bowl, beat the eggs with the milk, grated cheese and cream. Stir well. Season with salt and pepper.

Remove the vegetables and parchment paper, and pour in the mixture. Bake for 30 minutes (or until it comes out clean when pierced with a toothpick), covered so that it does not burn. Leave to cool in the oven.

Meanwhile, prepare the side dish with a red fruit salad by slicing the strawberries, adding the blackberries, raspberries and blueberries with a few sliced almonds and sprinkling with balsamic vinegar.