

Las Terceras Manchego Cheese D.O. King Cake

INGREDIENTS

- 1 Package of puff
- 150g Las Terceras semicured manchego cheese D.O.
- 50gr Heavy cream
- 200ml whipping cream
- 100gr Sugar
- 3 eggs
- 3 sheets of gelatin
- Cream quince
- Crunchy almonds handful

PREPARATION

Prepare the pastry (use two packages if you want it more consistent) . Make a hole in the center and spread the dough with beaten egg. Add type crunchy almonds (optional) and bake Let it cool and cut in half

Make A cream cheese: Beat the cream with striped cheese , put the mixture in a saucepan and stir until creamy.

Make a cheese mousse: Beat the egg yolks with sugar and add the cream cheese . Dissolve the gelatine leaves in warm water and add them to the mix. Add whipped cream and egg whites until stiff, stirring carefully. Put the dough into a pastry bag and store in the fridge a few minutes.

In one half, spread quince cream, put a small gift and a bean; spread with cheese mouse and cover it with the other half of the dough.

Refrigerate for 2 to 3 hours.

LAS TERCERAS

