

Iberian loin strudel with chestnuts



INGREDIENTS:

- 200 gr of Iberian loin in strips
- 1 rectangular puff pastry sheet
- 1 onion
- 1 carrot
- 100 gr of chestnuts
- 25 gr toasted hazelnuts
- 25 gr pine nuts
- 1 tablespoon ground cinnamon
- ½ lemon
- 1 pinch of nutmeg
- 1 pinch of ground cloves
- 1 Golden apple
- 30 gr butter
- 1 egg
- Salt
- Pepper
- 2 tablespoons of sliced almonds
- To plate: Las Terceras semi-cured Artisan Manchego cheese PDO

PREPARATION:

We clean the chestnuts with a knife by making a small notch in the skin and cook them in salty water over low heat for 50 minutes. We drain them, let them cool and peel them.

Season the meat and fry it in a pan with two tablespoons of oil until golden brown and set aside. We peel the apple, dice it and sprinkle it with lemon juice.

We peel the onion and chop it. We scrape the carrot and chop it. Sauté the vegetables in the saucepan with the meat oil for about 8 or 10 minutes.

Add the hazelnuts, chestnuts, pine nuts, spices, apple and butter to the pan, stirring until everything is integrated. When everything is cooked, add the Iberian loin and stir.

We spread the puff pastry and distribute the previous mixture in the central part of the sheet. We roll it into a cylinder and close it. We paint the surface with the beaten egg and distribute the filleted almonds on the surface.

Preheat the oven and place the puff pastry on a plate lined with greaseproof paper and cook it at 100º for about 40 minutes until golden brown.

Serve accompanied by wedges of Las Terceras semi-cured Artisan Manchego cheese PDO.