

Creamy cheesecake with Las Terceras manchego cheese



INGREDIENTS

- 500 gr cream cheese
- 250 gr Cream 35% fat
- 5 eggs
- 100 gr brie cheese
- 80 gr Manchego semi-cured cheese Las Terceras PDO
- 200 gr Sugar
- Lemon zest
- Salt (a pinch)
- 1 tablespoon wheat flour
- 1 package of Maria cookies
- A tablespoon of butter

PREPARATION:

We wash and peel the potatoes, boil them and then mash them in a bowl. Add the hard-boiled eggs and the grated Las Terceras cured Manchego cheese to the bowl, mix

LAS TERCERAS

and then add the chopped basil and the egg. We mix well until all the ingredients are integrated.

With our hands, we shape the croquettes and then we pass them first in flour, then the egg white and finally the breadcrumbs. We bake them for 10 minutes at 200º and then 5 more minutes on the grill. As an alternative, we can also fry them in olive oil.