

Cold cake of Las Terceras Manchego cheese P.D.O. and raspberries



INGREDIENTS

For the base:

- 50 gr. Butter
- 1 egg
- 50 gr sugar
- 150 gr flour
- 6 gr. chemical yeast

For the filling:

- 765 gr of Las Terceras cream cheese
- 3 eggs
- 128 gr sugar
- 1 tablespoon of vanilla essence
- Raspberries and mint leaves to decorate

PREPARATION:

Prepare the cream cheese in advance: Grated 380 gr. of semi-cured cheese and heat over low heat in a saucepan while we add 380 gr. of heavy cream. When the cheese is dissolved, mix the two elements with a mixer. We let cool in the fridge.

LAS TERCERAS

Preparation of sponge cake: Line the base of a removable mold with baking paper. Melt the butter and mix it with the beaten egg and sugar. Incorporate the flour with the sifted yeast and beat again until all the ingredients are integrated. Pour the preparation into the mold and cook the cake for 20-25 min. In the oven preheated to 150°. Let temper.

Preparation of the cake: Beat the cream of cheese with vanilla essence and sugar. Add the eggs one at a time while continuing to beat until they are incorporated. Pour the dough on the cake and bake the cake in a bain-marie for 40 minutes until it sets (it should be a little soft in the center). Let cool and reserve in the fridge for a day. We unmold and decorate to taste with raspberries and mint leaves.

Serve cold.