

Manchego cheese pancakes

INGREDIENTS

For pancakes

- 3 eggs.
- 200 gr. Las Terceras hard cured manchego cheese (grated).
- 150 gr. plain flour.
- 100 gr. sugar.
- 100 gr. Milk.
- Pinch of salt.
- 1 tps. Melted butter

For the filling

- Hard cured manchego cheese Las Terceras
- Jam (figs, strawberry...).
- caramelized onions.
- Semillas (sésamo, pipas, calabaza...).
- nuts
- seeds (sesame seeds, pipes...).

PREPARATION

Separate the egg yolks from the egg whites.

In a bowl, whisk together the cheese, the flour, the sugar, the egg yolks and the salt until a homogeneous mixture is obtained. Beat the egg whites to form peaks and add it to the mixture (in order to be softer).

Heat a large non-stick frying pan over medium heat and spread it with butter. Put a spoonful of the mixture in the pan and spread it. Cook for 2 minutes or until bubbles appear on surface. Flip the pancake over with a palette knife and cook the second side. Transfer to a plate. Repeat with remaining mixture, greasing pan with butter between batches. Serve with the filling we prefer.

LAS TERCERAS

