

Cream of leeks and Las Terceras aged Manchego cheese PDO



INGREDIENTS

Ingredients for cream of leeks:

- 150gr of old Manchego cheese PDO Las Terceras
- Two leeks (only the white part)
- Half a liter of chicken broth
- 200 ml of cream
- Butter or olive oil
- Salt
- Ground white pepper

Ingredients to accompany:

- Olive oil
- Mixed mushrooms
- Tender garlic.
- Ham very thinly sliced
- Parsley
- Salt



PREPARATION:

Preparation of the leek cream:

- In a casserole melt some butter and put the chopped leeks and previously cleaned.
- We grate or chop the old Manchego Las Terceras cheese and add it to the casserole together with the cream. Let it simmer for a few minutes, stirring often to melt the cheese and add the chicken broth. Let it cook for 15 or 20 minutes.
- Add salt and pepper.
- We crush it finely.
- It is served warm, neither too cold nor too hot.

Accompaniment preparation:

- We put some oil in a paella and when it is hot, add the ham. Let it toast lightly and add the mushrooms, garlic and parsley. We rectify salt.
- Decorate the cream to taste.