

Chocolate coulant filled with semi-cured manchego cheese PDO Las Terceras



INGREDIENTS:

- 140gr dark chocolate 70% cocoa.
- 4 eggs.
- 100gr butter and 20gr more to grease the moulds.
- 50gr almond flour.
- 20gr flour and 20gr more for the moulds.
- 75g icing sugar.
- 1 tablespoon of icing sugar.
- A pinch of salt.
- 80grs. of grated semi-cured manchego cheese PDO Las Terceras.
- 40grs of semi-cured manchego cheese DOP Las Terceras in cream.

PREPARATION:

Prepare small balls of about 15g each by mixing the two cheeses. Keep in the fridge.

Melt the dark chocolate together with the butter (in a bain-marie or microwave) and mix homogeneously.

LAS TERCERAS

Beat the eggs together with the icing sugar and salt, when whipped, add the chocolate.

Mix the almond flour and the plain flour. Add this mixture to the previous preparation and refrigerate in the fridge for 30 minutes.

Preheat the oven to 200°C and in the meantime, grease the baking tins with butter and flour..

Distribute the dough into the moulds twice, adding the cheese ball in the centre of each mould..

Bake for about 8 minutes (when it has risen in size, more or less).

Remove from the oven and leave to cool for about 3 minutes. Carefully unmould and sprinkle with icing sugar.