

Salty crackers colored with Soft Cheese El Becerril



INGREDIENTS:

- 150 gr of Soft Cheese El Becerril
- 75 g heavy cream
- 125 ml whole milk
- 500 ml whipping cream
- 2 sachets of curd
- Bimi
- Piquillo peppers
- Ginger poder

PREPARATION:

Grate finely the soft cheese El Becerril, place it in a saucepan over low heat and add the heavy cream. We stir without stopping and then we use the blender until we get a soft cream cheese.

Infuse the whipping cream together with the cream cheese. Meanwhile, we add the sachets of curd to the milk and stir it until the curd dissolved in the milk, then we add it

LAS TERCERAS

to the previous mixture while stirring over low heat. When it is integrated we remove from the fire.

For the colours we have used powdered ginger; bimis and piquillo peppers. We divide the dough into 4 portions and added each ingredient-colour to a different portion, leaving only one of cheese (which will be white). We fill different cookie molds with the dough of different colors and let it rest in the fridge for the dough to set.

We serve with a wakame salad.