



TURRÓN WITH
ESSEX MANCHEGO 1605

TURRÓN WITH ESSEX MANCHEGO 1605

SERVINGS: 10



INGREDIENTS

- 9 oz Essex Manchego 1605
- 2 oz cream cheese (sheep's milk if possible!)
- 1.75 fl oz whipping cream
- 4.5 oz peeled nuts (almond or walnut)

DIRECTIONS

1. Line 8.5x11 baking pan with plastic film.
2. Remove the rind of the cheese and then grate it all. Add to medium saucepan.
3. Add the whipping cream to the cheese and put it over low heat, stirring constantly with a spoon until it melts. Careful to not let it boil so that it does not scald.
4. Once melted, remove from heat and add the cream cheese. Beat with a hand mixer or electric mixer until smooth and uniform.
5. Fold in nuts. Mix again until they are well distributed.
6. Add mixture to baking pan. Smooth the surface and tap so that it is evenly distributed in the pan. Cover with more plastic film and refrigerate for 2 hours.
7. Remove film and cut into cubes, then serve for dessert or an afternoon sweet.



QUESERIA
1605