



Pecorino Toscano PDO Cream

Ingredients:

- 700 g whole milk
- 300 g cream
- 2 eggs + 2 yolks
- 170 g flour
- 1 1/2 teaspoons salt
- 200 g aged Pecorino Toscano PDO
- Pepper (to taste)

Method:

Heat the milk slightly with the cream. Work the eggs and yolks with the salt, add the flour.

Mix with the warm milk and cook until the cream begins to thicken.

Add the Pecorino Toscano PDO immediately and mix until it is completely melted.

This cream is perfect for filling tarts, quiches and choux buns.

The Consortium for the protection of Pecorino Toscano PDO would like to thank Lella's cooking school for the recipes.