

QUINCE AND CHEESE CRACKS

INGREDIENTS

400 gr. of low calorie cheese
½ kg. of quince
3 apples
Water
Mint
Bicentury CRACKS
For garnishing: cinnamon powder, redcurrants

DIRECTIONS

1. Peel the apples and cut them into slices. Cook them with some water in a casserole dish for 15 minutes.
2. Add a couple of mint leaves, mash with a blender and strain with a chinois.
3. Cut the quince and the Crack into same size strips.
Make 12 small sandwiches with the CRACK as the principal component.
In 6 of these, alternate between cheese, quince and cheese, and in the other 6, quince, cheese, quince.

For presentation, place the CRACKS on a dish or a plate, together with the apple purée. Garnish the plate with some cinnamon, redcurrants and mint leaves.