BAKED PANELA CHEESE WITH PEPPERS

NAVARRO MR
.... Quesos de los Altos de Jalisco ....

PANELA NAVARRO CHEESE

INGREDIENTS:

- 1 panela navarro cheese, 14 oz.
- 1 to 1 1/2 cups of peppers of your choice in strips, 2 olive oil tablespoons.
- 1 finely chopped garlic clove.
- Salt, black pepper and fine herbs.
- Toasts, rustic bread or tortillas to accompany.

INSTRUCTIONS:

- Preheat the oven to 200°C (390°F).
- In a skillet with 1 tablespoon of olive oil, sauté the peppers along with the garlic for 4-5 minutes, unitl slightly softened. Add salt and pepper.
- Place the whole panela cheese in a baking dish. Make shallow cross cuts.
- Arrange the sauteed black peppers around the cheese and drizzle the remaining olive oil on top.
- Season the panela cheese with pepper and flavored herbs (such as oregano, thyme or dried rosemary).
- Bake for 10-25 minutes, until the cheese softens.
- Serve with salsa of your choice, rustic bread, tortillas o tortilla chips.