



Magnífico Manchego

Sensational Dishes Starring Spain's Signature Cheese

eBook for Cooks



Don Bernardo[®]
MANCHEGO





hen we say that no other cheese in the world tastes like Don Bernardo® Manchego—we mean it, literally. Made in the high plateau region of La Mancha where inconsistent rainfall, hot summers, and cold winters allow only resilient plant life to thrive, the Manchega sheep that graze there produce a distinct flavor of milk that cannot be replicated.

In this eBook for Cooks, we are pleased to share 10 innovative dishes that will help you highlight this one-of-a-kind, PDO-certified Manchego cheese. We invite you to use these recipes as a guide, and then bring your own creativity to the table. When you incorporate Don Bernardo Manchego into your food, you'll create signature dishes with distinctive flavors that will excite and delight your guests.

Join us on a journey, as we explore one of Spain's most beloved cheeses.



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SERVES 4

Fried Poached Eggs Benedict

with Don Bernardo® Manchego Cheese Sauce

🌿 INGREDIENTS

FOR THE SAUCE

- 2 tbsp. **Président® Butter**
- 2 tbsp. All-purpose flour
- 2 c. Milk
- 2 c. **Don Bernardo® Manchego, shredded**
- Nutmeg, grated to taste
- Salt & pepper to taste

FOR THE EGGS

- 8 ea. Eggs
- 1 c. All-purpose flour
- 2 ea. Eggs, beaten
- 1 c. Panko breadcrumbs
- 1 qt. Duck fat
- 8 slices Canadian bacon
- 8 slices Sourdough bread

METHOD



FOR THE SAUCE

- 01 Melt the butter in a heavy saucepan. Add the flour and stir to combine. Cook for 1 minute, stirring constantly.
- 02 Add the milk and whisk to thoroughly combine milk and butter mixture. Bring sauce to a simmer and cook for 10 minutes, whisking frequently.
- 03 Add the cheese, a little at a time, while whisking. Adjust seasoning with nutmeg, salt, and pepper.



FOR THE EGGS

- 01 Bring 2 quarts of water to a simmer. Add eggs in their shells and cook for 10 seconds. Remove from water. Crack eggs 1 at a time into water and cook each for 3 minutes. Maintain a gentle simmer.
- 02 Once cooked, remove eggs from poaching water and place in a bath of ice and water to cool down. Remove from ice bath and reserve eggs.
- 03 Gently dry each cooked egg with paper towel. Toss lightly with flour, then dip into beaten eggs, and toss with panko crumbs. Repeat process with each cooked egg.
- 04 Cook Canadian bacon in large sauté pan, and reserve.
- 05 Heat duck fat to 350 degrees F. Cook eggs in fat until golden brown, about 2 minutes.
- 06 Serve on toasted bread and cooked bacon.

Don Bernardo® Manchego

Jalapeño Cornbread Biscuits



❧ INGREDIENTS

1 c.	All-purpose flour
2 c.	Yellow cornmeal
½ tsp.	Baking soda
½ tsp.	Salt
1 c.	Buttermilk
½ c.	Sugar, granulated
½ c.	Président® Butter, melted
2 lg.	Eggs
1 tbsp.	Honey
2 ea.	Jalapeño, seeded & diced small
1 c.	Don Bernardo® Manchego, shredded



METHOD

- 01 Preheat oven to 375 degrees F.
- 02 Combine flour, cornmeal, baking soda, and salt in a large bowl.
- 03 Whisk together buttermilk, sugar, butter, eggs, and honey. Pour mixture over dry ingredients and stir only until mixed. Add jalapeños and cheese, stir once to combine.
- 04 Scoop biscuit batter onto a sheet pan lined with parchment paper, approximately 1 heaping tablespoon per biscuit. Place on center rack in oven and bake for 15 - 17 minutes or until a toothpick inserted in the center comes out clean.
- 05 Remove from pan and let cool on rack.

EXPERT TIP

For a variation, prepare in a skillet or as muffins. To serve, sauté pieces in butter until well browned.



Tortilla Soup

with Don Bernardo® Manchego

INGREDIENTS

- | | |
|---------|---|
| 3 tbsp. | Extra virgin olive oil |
| 1 med. | Onion, yellow, diced |
| 24 ea. | Garlic cloves, roasted, peeled |
| 1 tbsp. | Chili powder |
| 1 tbsp. | Smoked paprika |
| 1 tsp. | Thyme, fresh, minced |
| 1 tsp. | Oregano, fresh, minced |
| 6 c. | Chicken stock |
| 1 c. | Sourdough bread, cubed & toasted |
| 2 tbsp. | Président® Butter |
| 1 c. | Corn kernels |
| 1 c. | White hominy |
| 1 med. | Poblano chili pepper, roasted, diced |
| 2 c. | Chicken breast, cooked, shredded |
| 2 c. | Don Bernardo® Manchego, shredded |
| 2 ea. | Limes, juiced |
| ¼ c. | Parsley, chopped |
| ¼ c. | Cilantro, chopped |
| ¼ c. | Scallions, sliced thin |
| | Tortilla strips, fried |





METHOD

- 01 Heat olive oil in large, heavy-bottomed soup pot. Add onions and garlic. Cook until onions are translucent. Add herbs and spices and toast for 1 minute longer.
- 02 Add chicken stock and bring to a simmer. Add bread cubes and cook for 2 minutes. Transfer soup to a blender and puree until smooth.
- 03 Return soup to the pot and bring to a simmer. Meanwhile, in a large sauté pan, melt the butter and add the corn, hominy, and peppers. Cook for 3 – 5 minutes, stirring frequently until corn is lightly toasted.
- 04 Add corn mixture, chicken, cheese, and lime juice to soup.
- 05 Serve garnished with tortilla strips, herbs, and scallions.

Protected Designation of Origin (PDO) Certified

This product certification system is designed to protect a cheese's cultural and gastronomic heritage. The PDO seal ensures that your product is produced, processed, and prepared in a specific geographic region according to traditional methods. Don Bernardo Manchego is proud to be one of only 26 Spanish cheeses with this special PDO certification.



SERVES 4



Pistou

with Don Bernardo® Manchego

❧ INGREDIENTS

- | | |
|---------|---|
| 1 c. | Extra virgin olive oil |
| 1 med. | Onion, yellow, diced small |
| 3 ea. | Garlic cloves, minced |
| 1 tbsp. | Rosemary, fresh, minced |
| 1 tbsp. | Oregano, fresh, minced |
| 1 tbsp. | Thyme, fresh, minced |
| 1 med. | Squash, yellow, diced small |
| 1 med. | Zucchini, diced small |
| 1 lg. | Pepper, red, diced small |
| 1 sm. | Eggplant, diced small |
| 8 oz. | Diced tomatoes |
| 2 tbsp. | Cumin |
| 2 c. | Don Bernardo® Manchego, shredded |
| | Sourdough bread, sliced & toasted |



METHOD

- 01 Heat 3 tablespoons of olive oil in large sauté pan. Add onion and cook until translucent. Add garlic and herbs, and cook for 1 minute longer. Transfer mixture to a large colander to allow any excess oil to drain, and reserve.
- 02 Heat olive oil 3 tablespoons at a time, and cook remaining vegetables 1 at a time until softened (about 3 - 5 minutes per). Transfer each vegetable to the colander and reserve. Continue cooking squash, zucchini, pepper, and eggplant in this manner until all are cooked through.



- 03 Return all vegetables to the sauté pan and add tomatoes and cumin. Cook for 2 minutes more. Then transfer to serving bowl.
- 04 Top each piece of toasted bread with shredded Manchego cheese. Broil on high for about 1 minute or until cheese is melted and bubbling. Serve with pistou.



SERVES 4

Apple & Arugula Salad

with *Don Bernardo*[®] Manchego

INGREDIENTS

4 c.	Baby arugula
1 med.	Red apple, julienned
4 oz.	Don Bernardo [®] Manchego, shaved
4 oz.	Candied walnuts
4 tbsp.	Sherry vinegar
1 tsp.	Dijon mustard
1 tbsp.	Shallots, minced
1 c.	Extra virgin olive oil
	Salt & pepper to taste

METHOD

- 01 Mix arugula, apples, Manchego, and walnuts together in large bowl.
- 02 Mix vinegar, mustard, and shallots together in bowl. Slowly whisk in oil. Season to taste with salt and pepper.
- 03 Toss arugula with dressing and mix thoroughly.





SERVES 4

Don Bernardo® Manchego

Prosciutto Fried Cheese *with Romesco Sauce*

❧ INGREDIENTS

FOR THE FRIED CHEESE

- 1 lb. **Don Bernardo® Manchego, cut into sticks 3" x ¾"**
- 2 oz. Prosciutto, sliced thinly
- 1 c. All-purpose flour
- 3 ea. Eggs, beaten
- 1 c. Seasoned bread crumbs
- Vegetable oil as needed

FOR THE SAUCE

- 12 oz. Roasted red pepper
- ½ c. Almonds, blanched, toasted
- 4 ea. Garlic cloves
- 8 oz. Crushed tomato
- 3 tbsp. Sherry vinegar
- 1 tsp. Salt
- 8 oz. Water





METHOD

FOR THE FRIED CHEESE

- 01 Wrap each Manchego stick with the prosciutto.
- 02 Coat cheese stick, with flour, egg, and then bread crumbs. (Can be done twice for a thicker crust.)
- 03 Heat vegetable oil to 350 degrees F. Fry each stick until golden brown, about 1 - 2 minutes.
- 04 Remove from oil and let drain on paper towels.



FOR THE SAUCE

- 01 Add all ingredients except water to a blender. Puree until smooth, adjusting consistency with water.
- 02 Heat sauce prior to serving and use as needed.



EXPERT TIP

As a variation, fry cheese in triangles instead of sticks. This gives a nod to the traditional shape of the Manchego slice.

Don Bernardo® Manchego

Taste of Spain Sandwich

INGREDIENTS

1 lg.	Pepper, red
1 lg.	Pepper, yellow
1 lg.	Pepper, orange
1 ½ c.	Extra virgin olive oil
1 ea.	Garlic clove, minced
1 tsp.	Chili flake
1 tsp.	Salt
1 tsp.	Fresh black pepper
1 tbsp.	Basil, fresh, chopped
1 tbsp.	Oregano, fresh, chopped
1 tbsp.	Parsley, fresh, chopped
1 c.	Don Bernardo® Manchego, sliced thin
4 slices	Sourdough bread



METHOD

- 01 Cut peppers in half, remove seeds, and toss with ½ cup olive oil. Bake on foil-lined baking pan for 15 minutes at 425 degrees F. Remove peppers from oven and let cool.
- 02 Once cool, cut peppers into ¼ inch strips.
- 03 Mix with remaining ingredients, except bread, and let marinate for 24 hours.
- 04 Grill bread slices and serve topped with cheese mixture.



Aged to perfection

We're proud to offer three levels of aging that provide distinct flavor profiles, with increasing intensity, to enhance all of your dishes. Choose from our PDO-certified Semi-Curado and Curado Don Bernardo Manchego and our exclusive Gran Capitán® Queso Viejo, all imported from Spain.



Semi-Curado
Aged 1 to 3.5 months
Rich but mild,
most sliceable



Curado
Aged 3.5 to 6 months
Sweet and nutty,
harder but still sliceable



Viejo
Aged 6 to 9 months
Sharper with peppery notes,
serve as a wedge

View our complete lineup of Spanish cheeses [here](#).

Manchego & Ham Risotto

with Don Bernardo® Manchego

INGREDIENTS

FOR THE RISOTTO

- 3 tbsp. Extra virgin olive oil
- 1 lg. Onion, yellow, diced small
- 3 oz. Serrano Ham, julienned
- ¾ c. Arborio Rice
- 1 c. White wine
- 3 c. Chicken stock, warmed
- 2 c. **Don Bernardo® Manchego, shredded**
- Salt & pepper to taste

FOR THE PESTO

- 1 c. Parsley leaves
- ½ c. Extra virgin olive oil
- ½ c. Castelvetrano olives, pitted
- ¼ c. Almonds, blanched, toasted
- 1 ea. Garlic clove



METHOD



FOR THE RISOTTO

- 01 Heat olive oil in large, heavy-bottom pan. Add onions and cook until translucent. Add ham and cook another 2 minutes.
- 02 Add Arborio rice and cook for another 2 minutes stirring constantly, making sure each grain of rice is coated with oil and toasted.
- 03 Add white wine and reduce heat to a simmer. Stirring frequently, cook until wine is nearly all evaporated.
- 04 Add warmed chicken stock, 1 cup at a time, and let simmer until nearly evaporated after each addition. Repeat until all stock is added.
- 05 Just prior to serving, add cheese and adjust seasoning with salt and pepper.



FOR THE PESTO

- 01 Add all the ingredients to food processor at one time. Pulse on and off until desired consistency.
- 02 Serve risotto garnished with pesto and additional cheese.



EXPERT TIP

Use a microplane to shred your Manchego. This will give a lighter texture and consistency to the risotto.

MAKES
1 PIZZA

Don Bernardo® Manchego
**Chorizo &
Kale Pizza**

 **INGREDIENTS**

- | | |
|---------|---|
| 1 ea. | Pizza crust |
| ½ c. | Extra virgin olive oil |
| 12 oz. | Stewed Italian tomatoes |
| 1 c. | Don Bernardo® Manchego,
shredded |
| 3 oz. | Spanish chorizo, sliced thin |
| 1 c. | Baby kale |
| 1 tbsp. | Sherry vinegar |
| | Salt & pepper to taste |



METHOD

- 01 Brush 3 tablespoons of oil all around the edge of the pizza crust.
- 02 Top crust with stewed tomatoes, a layer of shredded Manchego (reserving a little for garnish), and then add chorizo—all evenly distributed across the crust.
- 03 Bake at 450 degrees F for 12 - 15 minutes or until crust is cooked through.
- 04 Mix baby kale, vinegar, remaining oil, and salt and pepper to taste in a mixing bowl.
- 05 When pizza comes out of the oven, garnish with kale salad and reserved Manchego.

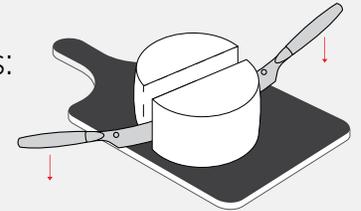


A cut above

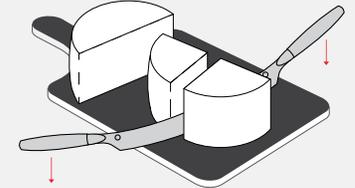
For the perfect presentation, make sure your Manchego is sliced just right. The classic wedge allows guests to eat the cheese from the tender center and work outward to the most cured part.

For the proper cut, follow these simple steps:

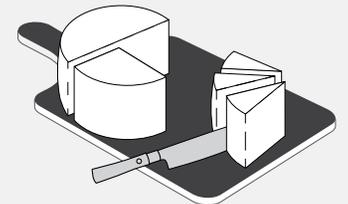
1. Cut cheese in half with a double-handled knife.



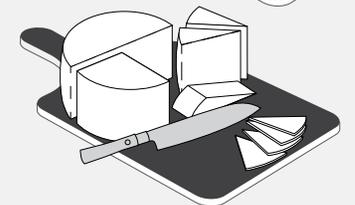
2. Cut one of the halves into two wedges.



3. Change to a sharp knife and divide into three smaller wedges.



4. Slice each wedge until you have a series of thin, flat triangles.



SERVES 4

Balsamic Roasted Pears

Stuffed with Don Bernardo® Manchego

INGREDIENTS

- | | |
|---------|---|
| 4 ea. | Bartlett pears |
| 4 tbsp. | Président® Butter, melted |
| ¼ c. | Balsamic vinegar |
| 4 oz. | Don Bernardo® Manchego, shredded |
| 4 tbsp. | Balsamic vinegar glaze |
| | Sliced almonds, to garnish |



METHOD

- 01 Preheat oven to 350 degrees F.
- 02 Trim off bottom of each pear and peel pears, keeping them whole. From the bottom remove the core from each pear.
- 03 With a pastry brush, spread 1 tablespoon melted butter in 8-inch square baking dish.
- 04 Arrange pears cut-side down and brush with remaining butter. Bake in center of oven for 1 hour. Baste pears with juices occasionally. Add balsamic vinegar and cover pears with aluminum foil for the last 10 minutes of baking.
- 05 Remove pears from oven, let cool completely. When ready to serve, stuff the pears with cheese and return to 350-degree F oven and heat for 10 minutes.

When ready to serve, drizzle pears with balsamic vinegar glaze and top with almonds.



Perfect Pairings

It's easy to see that our cheeses are delicious, both in recipes and on their own. Here are some additional food and beverage pairings designed to bring out the best in Manchego and Queso Viejo.

FOOD

- For a traditional take, serve with membrillo (quince paste), Marcona almonds, and Serrano ham.
- Pair with black cherry jam, apricots, or figs for a sensational blend of sweet and savory.
- Serve with Spanish classics such as olives and chorizo.

BEVERAGE

- Mature Spanish wines such as Rioja and Sherry are an obvious choice.
- Consider bold reds such as Bordeaux, Cabernet Sauvignon, and Madiran.
- Try sweet wines such as Jurançon or fortified wines such as tawny ports.

More reasons to love Manchego

Another way to highlight Manchego on your menu is in sophisticated cheese courses. Cheese plates are growing in popularity and can be offered at the bar, before the meal, or as an alternative to dessert. Manchego has the distinctive flavor and unique appearance that makes it an ideal addition to a variety of cheese courses.

For complete instructions on creating these and other cheese plates, visit LactalisCulinary.com/CheesePlates or click on the links provided.



[The European Cheese Plate](#)



[The Spring Cheese Plate](#)



[The Holiday Cheese Plate](#)

Try it today

Learn more about Don Bernardo Manchego
and Gran Capitán Queso Viejo at LactalisCulinary.com.
Or call 1-877-LACTALIS ([1-877-552-8254](tel:1-877-552-8254)).



Don Bernardo[®]
MANCHEGO