



# *Curd cheese, pumpkin and walnuts bundle, served with a balsamic vinegar reduction*



Categoria

Receitas de Natal



Tempo de preparação

Médio



Dificuldade

Médio



Custo

Intermediate



Com quem?

With family



Nº de pessoas

4 pessoas

## *Ingredientes*



25ml of Gallo First Crop  
2019-2020



2dl of Gallo Vinegar  
Modena Balsamic

- 150g pumpkin jam
- 50g peeled walnuts
- 250g curd cheese
- Honey, to taste
- 50g currants
- Cinnamon and icing sugar, to taste
- 4 sheets of filo pastry

## *Modo de preparação*

1

Heat the gallo balsamic vinegar and the honey and let it reduce until it thickens. Cut the curd cheese into pieces.

2

Brush the filo pastry sheets with Gallo First Crop Olive Oil.

3

Inside each sheet (folded in half), add the curd cheese, the pumpkin jam and the peeled walnuts.

4

Close the bundle, using a toothpick to hold it together, and cook in the oven at 200º under golden and crunchy.

5

Put in the serving dish and serve with the Gallo Modena Balsamic Vinegar and honey reduction and sprinkle with icing sugar and powdered cinnamon.

6

Add the currants and serve.

*Produtos utilizados*



*First Crop 2019-2020*  
Extra Virgin Premium Olive Oil



*Modena Balsamic*  
Premium Vinegar



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