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

| Categoria | Tempo de preparação | Dificuldade | Custo | Com quem? | Nº de pessoas |
|---|---|---|---|---|---|
| Receitas de Natal | Médio | Médio | Intermediate | With family | 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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