



Grilled Cheese with Guachinerfe Mojo



INGREDIENTS:

- 1/2 kg of tender cheese
- 1 jar of de Mojo GUACHINERFE to taste

PREPARATION:

Cut the cheese in square or rectangular sheets of about 2cm thick.

Place the cheese in the freezer for about half an hour.

Heat a skillet or griddle over medium - high heat. Place the cheese on the plate and turn it when it's golden.

Extend the Guachinerfe MOJO on the cheese in the iron and wait for it to finish brown on the other side. Once finished, aside on a plate, cut it. Ready to enjoy.

"The second best mojo in the world, after your mother's"