



## BEET & HERBED GOAT CHEESE TERRINE

*The natural and subtle tartness of goat cheese is perfectly in scale against the sweetness of beets.*

Makes 6 individual terrines

### INGREDIENTS

1 ½ lbs. (700 g) fresh beets  
 1 lemon  
 12 oz (360 g) fresh goat cheese  
 2 Tbsp (30 mL) whipping cream, sour cream  
 or plain Greek yoghurt

1 Tbsp finely chopped chives  
 1 Tbsp finely chopped mint  
 1 tsp finely grated lemon zest  
 Salt & pepper

1. Cook the whole beets, untrimmed, in boiling water with juice of 1 lemon (put the lemon halves in water after squeezing out juice), until tender, about 45 minutes. Drain, cool, and then peel. Slice the beets as thinly as possible and set aside. \*\*Alternatively, you can use the pre-cooked, vacuum-packed beets (do not use tinned).

2. Beat the goat cheese with whipping cream, sour cream or yoghurt until smooth. Add the chives, mint and lemon zest, season to taste.

3. To assemble, line 6 muffin tin cups or 4-oz ramekins with plastic wrap. Place a single beet slice in the bottom of each cup. Line sides of each cup with beets, overlapping to fit into the edges if needed and so that each cup is entirely lined with beets. Pipe or spoon the goat cheese filling into each and top with beet slices to cover the goat cheese. Chill before serving.

4. To serve, gently pull out each terrine, unwrap and turn out onto serving plate. The terrines can be served on a bed of baby greens and cucumber with a simple vinaigrette. Alternately, the terrines can have an added layer or smoked salmon or cooked shrimp inside or on top for a more substantial starter.

Suggested Wine Pairing: VQA Sparkling Rosé

Henry of Pelham NV Cuvée Catharine Rosé  
 Trius Winery NV Brut Rosé  
 Colio Winery Lily NV Sparkling Rosé