



Miele

Beetroot Terrine

By Shannon Bennett

1 Hour

Prep time

2 hours

Cooking time

12 Servings

Serves

INGREDIENTS

6 large beetroot, scrubbed under running water
300 ml apple vinegar
2 sprigs thyme
4 baby beetroots, washed and peeled
4 baby target beetroot, washed and peeled
4 baby golden Detroit beetroot, washed and peeled
2 tablespoons olive oil
Sea Salt

To serve

150 g goats curd
2 tablespoons toasted pine nuts
2 tablespoon of grapeseed oil
Freshly cracked mountain pepper
Chervil

Miele Accessories

Universal tray

METHOD

1. Pre-heat oven on Conventional at 160°C.
2. Peel the large beetroot and using a mandolin, slice very thinly. Lay the beetroot lengthways in a loaf pan 13 cm x 30 cm.
3. Place the apple vinegar into a pan on medium heat, Induction setting 5. Bring to the boil and cook for 5 minutes.
4. Add thyme sprigs to the hot vinegar to infuse.
5. Line the loaf pan with a folded sheet of baking paper the width of the base, making sure the ends come up above the loaf pan.
6. Dip the beetroot slices into the vinegar, shake off excess and begin layering in the loaf pan. Lay the slices to slightly overlap along the length of the pan. Repeat the layering until the terrine is approximately 2.5 cm high.
7. Place the terrine on a universal tray. Cover the terrine with another sheet of baking paper and place a second loaf pan of a similar size on top. Fill the top loaf pan with water to about half way up.
8. Bake on shelf position 2 for 1½ hours or until a skewer can be inserted easily into the beetroot.
9. Remove from the oven, discard the water and place a heavy weight (such as a mortar from a mortar and pestle) in the pan to set overnight.
10. Pre-heat oven on Fan Plus at 180°C.
11. Cut the baby beetroots and Detroit beetroots in quarters, drizzle with oil and season with salt. Bake for 20 minutes or until just cooked through.
12. Slice the target beetroots thinly on a mandolin and set aside in ice cold water.

To serve

1. Lift the beetroot terrine onto a board, reserve the syrup. Cut the terrine into 12 cm x 4 cm wide blocks and place each piece in the middle of a serving plate.
2. Scatter the roasted beetroots around and on top of the terrine.
3. Place 2 discs of target beetroot on each plate, either side of the terrine.
4. Place the goats curd in a piping bag, pipe 6 small dots around and on top of the terrine.
5. Combine the pine nuts, 3 tablespoons of reserved syrup and grapeseed oil with a little salt and stir well to combine.
6. Drizzle the pine nut dressing around the plate and sprinkle with some cracked pepper. Garnish with small chervil leaves.

Hints and tips

- Terrine can be sliced and served as a canapé with the goats curd on toasted croutes.
- Place any remaining terrine back into the loaf pan or an airtight container; pour any excess cooking syrup over the terrine to keep it moist. Terrine will keep for 1 week refrigerated.
- Left over dressing will keep in an airtight jar in the refrigerator for 2 days.