

Layered Vegetable Terrine

Linda McCartney

For 6

Ingredients

1 ¼ lb (625g) cauliflower, steamed and tender

1 ¼ lb (625g) carrots, steamed until tender

12oz (350g) spinach, cooked and drained thoroughly

6 tbs crème fraiche or single cream

2 tbs chopped fresh coriander

3 spring onions, chopped finely

2 tsp ground ginger or to taste

1 tsp grated nutmeg or to taste

sea salt and freshly ground

black pepper

6 free range eggs

6oz (175g) large mushrooms sliced

Method

Festival and party food par excellence, this beautiful three-coloured loaf makes a meal for special occasions. It takes a while to make, but repays you handsomely.

In three separate occasions, puree the cauliflower, carrots and spinach, adding 2 tbs crème fraiche or single cream to each. Season the cauliflower with the chopped coriander, the carrots with the spring onions and ginger, and the spinach with the nutmeg. Add salt and freshly ground pepper to all three mixtures. Stir 2 beaten eggs into each mixture.

Grease a 2lb (1kg) loaf tin. Place the cauliflower mixture on the bottom and arrange a layer of half the sliced mushrooms on top. Cover with the carrot mixture and add a layer of the remaining mushrooms. Finally, pour the spinach mixture over the top. Place the tin in a baking tray of hot water and bake at 200 Celsius /400 Fahrenheit/Gas 6 for 50-60 minutes or until a sharp knife inserted into the centre comes out clean.

Allow to stand for at least 10-15 minutes before attempting to turn out. Run a knife around the edge of the terrine to loosen the sides, then invert on to a large plate and tap the base of the tin until the terrine comes out. Serve with a wonderful sauce of your choice.

