



MCCALL'S CHEDDAR CHEESE & PORT WINE TERRINE



QimiQ BENEFITS

- Full taste with less fat content
- Quick and simple preparation
- No additional gelatin required



25



medium

INGREDIENTS FOR 10 PORTIONS

FOR THE PORT WINE JELLY

25 g Gelatin sheets à 3 g

450 ml Port

50 g Sugar

FOR THE TERRINE

300 g QimiQ Classic

700 g McCall's Shamrock Cheddar

5 g Salt

1 g White pepper, ground

6 g Garlic paste

80 g Pistachios, ground

METHOD

1. For the port wine jelly: soak the gelatin sheets in ice water and when soft, remove all the liquid.
2. Heat the port with the sugar until it dissolves. Add the gelatin and stir until melted.
3. Pour into the cheese mold and chill until fully set.
4. For the terrine: shred or finely chop the Cheddar cheese, place into a food processor and blend smooth. Add all the other ingredients and blend until a creamy consistency has been achieved.
5. Pipe into the desired shape mold, and chill for a few minutes.
6. Fill the center with the almost cool port wine jelly and chill until set.
7. Fill the rest of the mold and chill. Cover with the ground pistachio or your choice of nuts and dried fruits.
8. Remove from the mold and cut with a warm, wet knife to the desired thickness.