



Gorgonzola, Fig and Pecan Cheese Terrine

Recipe courtesy of Dan Smith and Steve McDonagh

Total Time:

6 hr 45 min

Prep: 30 min

Inactive: 6 hr

Cook: 15 min

Yield:

about 20 servings

Level:

Intermediate

Ingredients

- ✓ 1/2 cup dried Mission figs, quartered, plus 1/2 cup for garnish
- ✓ 1 cup dry red wine
- ✓ 1 sprig fresh thyme, plus 1 bunch for garnish
- ✓ 1 pound cream cheese, at room temperature
- ✓ 1 1/2 sticks butter, at room temperature
- ✓ 8 ounces crumbled gorgonzola
- ✓ 2 tablespoons brandy
- ✓ 1 teaspoon salt
- ✓ 1/2 cup toasted pecan pieces, plus 1/2 cup for garnish
- ✓ 2 tablespoons flat leaf parsley, chopped
- ✓ Mesclun and frisee greens, for garnishing

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Directions

Put the 1/2 cup quartered figs into a small saucepan along with the red wine and thyme. Let the mixture simmer over low heat for 15 minutes. Drain the figs, discard the thyme and wine and set the figs aside to cool.

Put the cream cheese and butter into the bowl of a standing mixer and, using the paddle attachment, cream the mixture on medium until well blended, about 1 minute. Add the Gorgonzola, brandy and salt and beat 1 more minute. Take care not to overbeat or it won't set properly.

Spray a 1 quart loaf pan with cooking spray and line the inside with plastic wrap. Spoon half of the cheese mixture into the pan and spread it evenly, making sure to get into the corners. Scatter the figs, pecans and chopped parsley on top evenly and cover with the remaining cheese. Give the pan a few sharp raps on a flat surface to settle the terrine, cover the top with plastic wrap and refrigerate for at least 6 hours.

To remove the terrine from the pan, turn upside down on a flat surface and pull 1 end of the plastic wrap down. The terrine will slip out of the pan onto the top piece of plastic wrap. Slice and fan out on a platter garnished with greens. Garnish with the remaining 1/2 cup of figs, pecans and thyme. Serve with crackers.

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