

Taste the Hills

Recipes and Tips

Beetroot and goats cheese terrine

Serves 6 or more

This is a colourful and easy starter or light lunch. In this photo I have made it in individual plastic pots but I also like to make it in a loaf tin so that it can be thickly sliced – the better to see the layers.

It is rather a messy business so feel free to reach for those rubber or cellophane gloves.

- 2 bunches of beetroot
- 1 large red onion
- 300g fresh goats cheese
- Fresh herbs including chives and mint
- Balsamic vinegar
- Olive oil
- Garlic
- Salt, pepper
- honey

NB If you can get some golden variety as well as the usual purple then they layer up beautifully like a tequila sunrise!

Wash, oil and season them and roast in the oven under foil for at least an hour along with the onion.

Crush a clove of garlic and let it sit in some olive oil while the beets are getting tender.

When the beetroot is tender and cool enough to handle peel off the skin and slice it as thinly as possible using a mandolin or the slicing side of a cheese grater. Failing this, use a sharp knife. Take the skin off the onion and slice it up.

Mash the soft goats cheese with a good handful of chopped herbs and some black pepper.

Line a tin with clingfilm and pour a little garlic oil in the bottom. Add a layer of beetroot, some red onion and season it. Sprinkle on a little vinegar and a drizzle of honey. Then spoon in the goats cheese and another layer of beetroot. Keep layering and make sure you end up with the beetroot, adding the flavours as you go. Sprinkle on another teaspoon of oil, vinegar and honey.

Wrap with clingfilm and weight it down before storing in the fridge overnight. Before serving, I like to slice it and let it sit out of the fridge to take the chill off. A little sliced pear and some toasted walnuts would be a lovely addition to any simply dressed salad you might wish to serve with it.

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