

# Culinary Adventure By Sarah Visheau



## Tastebud treats for the holidays



### Layered Cheese Terrine

When I was asked to make Christmas-themed recipes for this issue of *Sideroads*, my mind took me to that warm and cozy place in which hot chocolate, candy canes and Christmas pudding lives. I also thought of that age old classic, the nut-covered cheese ball— not enjoyed in our family, but eaten at others, I have always been a fan of the flavour but not so much of the presentation.

To spruce things up, I have decided to use the same old ingredients and layer them into a terrine. If you prefer, you could even use your own recipe and simply use this method to update the style.

#### Ingredients

- 1/2 package or 1/2 cup cream cheese, softened
- 2 tbsp butter, softened
- 1 scallion, fine chop
- 1/2 tsp Worcestershire sauce
- 1/2 tsp mustard powder
- 1 cup grated old Cheddar cheese, white or orange
- 2 tbsp pecans, roasted and chopped
- 1 tbsp fresh parsley, chopped

#### Method

Line a 250 ml container (I find a small deli tub from the grocery store works best), with plastic wrap, leaving enough over hang to later cover the top

In a small bowl, stir together the cream cheese, butter, scallion, Worcestershire sauce and mustard powder, set aside

In another small bowl, combine the grated cheese with the pecans and parsley

Place a third of the grated cheese mixture in the bottom of the container, spread half of the cream cheese mixture on top, repeat the layering until done

Cover the top of the terrine with the over hung plastic wrap and refrigerate for 1 hour before serving

Simply open the wrap on the top of the terrine and flip onto a platter, remove the container and plastic and serve with your favourite crackers or bread

To add real zing, replace half of the grated old Cheddar with crumbled blue cheese and continue with the method above

### Roasted Squash with Sage and Brown Butter

Several years ago, I worked in a restaurant in Stratford in which the chef was dedicated to using local and seasonal ingredients. Her best-selling pasta dish throughout the winter months used squash and sage, tossed in brown butter. I loved that dish and often thought about featuring the same flavours in a different way.

So, by using locally-grown squash and onions that can be found in any grocery store all winter long, I have created a delicious side dish that will certainly liven up any Christmas dinner table.

#### Ingredients

Serves 6 to 8

- 8 cups of mixed squash (about 2 medium-sized squash)
- 1 red onion
- 2 sprigs of thyme
- 1 tbsp extra virgin olive oil
- 1/2 tsp sea salt
- Fresh ground black pepper
- 2 tbsp butter
- 8 to 10 sage leaves, chopped

#### Method

Preheat the oven to 400F

Peel and seed the squash, peel the onions and cut them into similar bite-sized pieces to ensure equal cooking time

In a large bowl, toss the vegetables and thyme sprigs in the olive oil with the salt and pepper

Spread out onto a lightly-greased tray and roast in the oven for 25-30 minutes until tender, meanwhile...

In a small pot on the stove, heat the butter on medium heat (swirl to avoid splashing), once frothing, watch until the butter solids begin to brown (2 to 3 mins), immediately remove and allow to cool for about 5 minutes, add in the sage and set aside until the squash is ready

To serve, place the roasted squash and onions in a serving bowl, pour over the brown butter and sage and top with a little extra fresh-ground pepper



Cheese terrine



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