

Vegetable & Goat Cheese Terrine

serves 6 as an entree

1 yellow squash, thinly sliced lengthwise
1 zucchini, thinly sliced lengthwise
1 eggplant, thinly sliced lengthwise
2 bell peppers, roasted and seeded
1 cup olive oil
1/2 cup fresh basil, chopped
1/4 cup fresh parsley, chopped
1/2 cup chives, chopped
8 oz goat cheese
4 oz cream cheese
1 lemon, juiced
salt and pepper, to taste

Pesto:

2 cups fresh basil
1/4 cup shredded parmesan
1 lemon, juiced
1/2 cup olive oil
2 T pine nuts
salt and pepper, to taste

Lightly oil a cake pan or terrine mold and line with plastic wrap, leaving an overhang. Grill the squash, zucchini and eggplant separately after lightly brushing with olive oil and seasoning with salt and pepper. Toss grilled vegetables with fresh herbs. Whip the goat cheese and cream cheese together and season with lemon juice, salt, and pepper. Layer the grilled vegetables and the goat cheese alternately to fill the mold. Cover with plastic wrap and refrigerate while you make the pesto.

To make the pesto, place all ingredients in the blender. Puree until smooth. Taste and adjust seasoning.

To serve, unmold the terrine and slice with a serrated knife. Spoon a small amount of pesto on the plate and then a slice of terrine.

Recipe by Garden Chef Julia LeRoy



ATLANTA BOTANICAL GARDEN