

Vegetable terrine with mozzarella centre



> 30 min.



Normal



Vegetarian



Zubereitung

1. Wash the vegetables, peel the carrot and slice lengthways together with the courgette and sauté in oil. Season with salt and pepper.
2. Cut the peppers in half, remove the seeds and brush with oil.
3. Cook in the oven at 200 °C for 20 minutes and cover with a damp cloth until the skin can be removed.
4. Clean the mushrooms, cut into slices and sauté.
5. Heat the vegetable stock and stir in the gelatine soaked in cold water.
6. Line a terrine dish (approx. 1 litre capacity) with half of the vegetable slices and pour over the vegetable stock.
7. Insert the GOLDSTEIG mozzarella, place the remaining vegetables on top and fill with the vegetable stock.
8. Chill the terrine in the fridge for 4 hours.

For the cream

Flavour the crème fraîche and quark with chopped herbs and salt, garlic, pepper and honey.

For the decoration

Remove the terrine from the tin and cut into slices, serve with the cream, sprouts and chives.

TIP: Top off with dark balsamic cream.

Zutaten

For 10 people:

- 3 GOLDSTEIG Mozzarella balls or 3 cups of GOLDSTEIG Bambini Mozzarella
- 1 carrot
- 1 courgette
- a little olive oil (for frying)
- salt
- pepper
- 1 red pepper
- 1 yellow pepper
- a little olive oil (for coating)
- 6 mushrooms
- 1/2 litre vegetable stock
- 8 sheets of gelatine

For the cream:

- 100 g crème fraîche
- 100 g quark
- Herbs of your choice, e.g. culinary herbs such as thyme, rosemary, basil Wild herbs and wild flowers such as chickweed, goutweed, nettle seeds, daisies, dandelion flowers
- Pepper
- Rock salt
- honey
- garlic

For the decoration:

- Chive buds
- Sprouts

