



Garden Vegetable Terrine, Heirloom Tomato

Salad and Stuffed Green Tomatoes

Yield: 8 Entree Portions

Stuffed Green Tomato

Ingredient	Amount
Green Tomatoes	8 Ea
Quinoa, Cooked	2 C
Mini Bell Peppers, Sliced Thin	1/2 C
Red Onion, Sliced Thin	1/2 C
Scallion, Sliced Thin	1/2 C
Italian Parsley, Sliced Thin	1/4 C
Scallion, Sliced Thin	1/2 C
Olive Oil	1/4 C
Lemon Juice	2 TBSP
Sea Salt	1 tsp
Pepper	1/2 tsp

Tomatillo Salsa

Tomatillos, Medium Dice	2 C
Poblano Pepper, Seeded and Medium Dice	1/4 C
Cilantro, Sliced Thin	1/4 C
Lime Juice	2 TBSP
Salt	1/2 tsp

Vegetable Terrine

Red, Yellow and Orange Bell Pepper, Seeded and Cut into 1/8" Slices	1 Ea
Zucchini, Sliced 1/8"	2 Ea
Yellow Squash, Sliced 1/8"	2 Ea
Leeks, White Part Only	2 Ea
Asparagus Spears	20 Ea
Tomato Juice	4 C
Basil Leaves	1/2 C
Gelatin Powder	2 TBSP

Heirloom Salad

Heirloom Mini Tomatoes, Cut Into 1/8's	4 C
Italian Parsley Leaves	1/2 C
Extra Virgin Olive Oil	1/4 C
Red Onion, Sliced Thin	1/4 C
Sea Salt	1/2 tsp

Special Equipment

Terrine Mold

Stuffed Green Tomatoes

1. Hull and score the bottom of each tomato with an "x".
2. Blanch each green tomato in well salted boiling water until the skin begins to loosen. Refresh in ice water.
3. Peel, top and hollow out each tomato leaving no seeds or pith. Sprinkle with sea salt and lemon juice and reserve.

4. Combine the quinoa, sliced peppers, onion, scallion, parsley, olive oil, lemon, salt and pepper. Mix well and adjust seasoning. Reserve.

Vegetable Terrine

1. Bring a large pot of well salted water to a boil. Line a sheet tray with parchment paper and have tongs ready.
2. Begin by blanching all the vegetables (except the leeks) in single batches for only 10 seconds, just enough to soften but not cook them. Immediately transfer each batch of vegetables to the sheet tray and place in the cooler to completely chill.
3. Blanch the leeks for 15 minutes and transfer to the sheet tray once they are al dente.
4. Sprinkle the gelatin over a 1/4 cup of water to "bloom".
5. Bring the tomato juice to a simmer. Remove from the heat and add the basil leaves and the bloomed gelatin. Stir to dissolve.
6. Strain the tomato juice and keep warm.
7. Line a terrine mold or similar pan with plastic film letting the excess hang over the edges.
8. Begin building the terrine by lining it with zucchini and yellow squash slices. Sprinkle a small amount of tomato juice over.
9. Next layer in the pepper slices, then the leeks, then a row of asparagus spears, etc always sprinkling a little tomato juice after each layer. Finish the terrine with a layer of zucchini and yellow squash slices.
10. Cover the terrine with the remaining tomato juice and fold the over lapping plastic film over tightly. Prick holes with a skewer to release excess tomato juice.
11. Place the covered terrine on a sheet pan and place a heavy weight on top of it. Excess tomato juice will spill over. Make sure the weight is distributed evenly over the entire terrine. Leave to chill and set overnight.
12. In the morning remove the weight. Bring the terrine out to room temperature and let stand for five minutes. Carefully remove the terrine.
13. Slice the terrine into appropriate slices, cover tightly and keep cold.

Tart Crust

1. Cream the butter and sugar for 5 minutes until smooth.
2. Add the flour and salt and mix until combined. Chill dough at least 2 hours.
3. Roll or form dough into desired tart forms and par bake at 325F until set. Reserve.

Heirloom Tomato Salad

1. Combine the tomatoes, parsley leaves, red onion, sea salt and olive oil. Adjust seasoning and reserve.

To Serve

Stuff each tomato with quinoa salad. Place a small pool of tomatillo salsa on the plate and nestle in the stuffed tomato. Next to this place a cup of the heirloom tomato salad and next to that place two slices of the vegetable terrine.