

Blue Cheese and Spiced Walnut Terrine

From the kitchen of Pat Koppelman

Ingredients:

½ tsp salt
½ teaspoon ground cumin
¼ teaspoon cardamom
¼ teaspoon ground black pepper
1 tablespoon olive oil
1 cup walnuts
3 tablespoons sugar
3 containers (5 oz each) crumbled blue cheese (divided)
2 ½ oz soft goat cheese
2 ½ oz cream cheese, room temperature
4 tablespoons (1/2) stick butter, room temperature
½ cup chopped green onion
2 tablespoons brandy
2 tablespoons chopped fresh parsley
1 tablespoon chopped chives

Instructions:

1. In medium bowl, mix salt, cumin, cardamom and pepper
2. In heavy medium skillet, heat oil over medium heat. Add walnuts and sauté until light brown, about 5 minutes.
3. Sprinkle sugar over nuts and sauté until sugar melts and turns pale amber, about 4 minutes. Transfer nut mixture to bowl with reserved spices and toss to coat well. Let cool, then coarsely chop mixture.
4. Lightly oil an 8 ½ by 4 ½ inch loaf pan (or a similar size pan.) Line pan with plastic wrap, bringing the plastic wrap about 3 inches over edges of pan
5. With a mixer, combine 12 oz of blue cheese with the goat cheese, cream cheese and butter and blend until smooth. Stir in green onions and brandy.
6. Mix parsley and chives in a small bowl.
7. To assemble: Spread a third of the cheese mixture into bottom of lined pan and press evenly. Top with one-third (1 oz) of the remaining blue cheese followed by one-third of the nut mixture. Sprinkle with a third of the herb mixture. Repeat layering process once. Spread remaining one third of cheese mixture over the top.
8. Fold plastic sides over cheese to cover thoroughly. Refrigerate overnight or up to two nights. Refrigerate remaining blue cheese and remaining herb mixture. Store remaining nuts at room temperature.
9. When ready to serve, unmold from plastic and invert onto a serving platter. Sprinkle with reserved blue cheese, nut mixture and herb mixture. Serve with crostini or crackers.