

Vegetables terrine

Preparation time : 30 minutes

Cooking time : 35 minutes

For 8 people :

Ingrédients :

200 g carrots
1 leek
2 zucchinis
150 g french beans
100 g cream
100 g swiss cheese
4 eggs
Tarragon leaves
salt and pepper

Emulsion :

basilic leaves
10 cl olive oil
1 teaspoon mustard
2 cl water
1 egg yolk
2 eggs
pink berries
salt and pepper

Dressage :

mesclun

Realisation :

Terrine :

- . Chop the vegetables julienne
- . Cook each of them in water for a few minutes.
- . Cook the leek into some butter.
- . Ground the cheese, mix it with the eggs, the tarragon, the cream and the vegetables
- . Flavor.

Cuisson :

- . Pour the preparation into a loaf pan.
- . Put the terrine into the oven for 35 mins at 200°C

Emulsion basilic :

- . Pour the egg yolk, the eggs and the mustard in a bowl.
- . Whip while adding the water and the oil.
- . Add the basilic, flavor and mix.