

Gorgonzola and Fig Terrine

Tarla Fallgatter class, 12/18



- 1 bottle Ruby Port (750 ml)
- 1/2 pound mission figs, dried, stemmed
- 4 strips orange peel. (orange part only), about 2" long
- 1 1/2 cups Gorgonzola cheese (about 12 ounces) crumbled, packed
- 5 1/2 ounces cream cheese, room temperature (about 2/3 cup)
- 1/2 cup walnuts, toasted halves
- Assorted grapes and crackers

Per Serving (excluding unknown items): 197 Calories; 18g Fat (73.5% calories from fat); 9g Protein; 6g Carbohydrate; trace Dietary Fiber; 41mg Cholesterol; 451mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 2 1/2 Fat; 0 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 12

1. Combine Port, figs, and orange peel in heavy medium saucepan. Simmer over medium heat until figs soften, about 20 minutes, Discard peel. Using slotted spoon, transfer figs to processor along with 3 Tablespoons Port poaching liquid, puree to make fig jam. (At this point, I tasted the mixture and it was not to my liking. I added about 1/4 cup of preserved figs that I had in my refrigerator. It enhanced the flavor and the consistency). Transfer to small bowl to cool. Simmer remaining liquid over medium heat until reduced to 1/4 cup, about 30 minutes, Cover and refrigerate syrup.
2. Line a small loaf pan (or a bowl or a mold) with plastic wrap bringing up edges over the side of the pan. Using an electric mixer, beat Gorgonzola and cream cheese in medium bowl to blend. Spread 1/2 cup cheese mixture evenly on bottom of prepared pan. Spread 1/4 cup jam, another 1/2 cup cheese mixture, then 1/4 cup jam. Top with remaining cheese mixture. Cover terrine and remaining jam with plastic wrap and refrigerate separately. Chill until firm, at least four hours. (Reduced Port syrup and terrine can be made one week ahead. Keep refrigerated.)
3. Remove terrine from refrigerator 30 minutes before serving. Unwrap terrine onto serving platter, and carefully remove pan. Run spatula under hot water, wipe dry, and use to smooth the edges of terrine. Drizzle port syrup over terrine (if too thick, microwave 20 seconds to thin.) Garnish with toasted walnuts and grapes.