



Dinner Party Terrine

Serves 8; 2 hours total prep, bake, and cool time

Ingredients

For the terrine

2 tablespoons olive oil
1 large onion, finely chopped, rinsed and patted dry
2 pounds zucchini, washed, trimmed, and cut into small pieces
1 red bell pepper, cored, seeded, and finely chopped
Fine sea salt
4-5 scallions, white and green parts, thinly sliced
1 cup chopped fresh basil or mixed herbs
Freshly ground pepper
9 large eggs
1 1/3 cup heavy cream

For the sauce (optional)

4 large tomatoes, peeled, cored, and coarsely chopped
Handful of basil leaves, coarsely chopped
1-2 tablespoons olive oil
Fine sea salt
Freshly ground pepper

Directions

1. Center a rack in the oven and preheat oven to 350F. Rub the inside of an 8" x 4" loaf pan with a little butter or oil. Line the pan with parchment paper, leaving an overhang on the long sides to use as handles. Butter or oil the paper. Have a roasting pan at hand for the baking step.
2. Warm the oil in a large pan over medium heat. Toss in the onion, zucchini, and red pepper, season with salt and cook, stirring until the vegetables soften but do not color, about 8 minutes. Drain the vegetables in a strainer, then place in a mixing bowl. Stir in the scallions and herbs, season with salt and pepper and let cool for about 5 minutes.
3. In a second bowl, whisk together the eggs and cream until well blended. Season with salt and pepper, add the vegetables, leaving behind any liquid that has accumulated in the bowl. Stir to mix well.
4. Turn the mixture into the prepared loaf pan. Place the loaf pan into the roasting plan and fill the roasting pan with enough very hot water to come halfway up the sides of the loaf pan. Carefully slide the setup into the oven.
5. Bake for about 45 minutes, loosely cover the terrine with a foil tent, and bake for another 45 minutes or until a skewer inserted in the center of the terrine comes out clean. The terrine will rise a little and it may crack. Carefully remove the loaf pan from the roasting pan and place it on a cooling rack.



6. Let rest for about 15 minutes. To unmold the terrine, run a table knife around the sides, use the parchment paper handles to lift the terrine from the pan and onto a serving platter, then peel away the parchment paper.
7. The terrine can be served warm or chilled.
8. To make the optional sauce, put the tomatoes and basil in a blender or food processor and whirl just a few times. Add the olive oil and season with salt and pepper, and pour into a serving bowl. Serve alongside the terrine.

Both the terrine and the tomato sauce can be made ahead and stored in the refrigerator for up to 3 days.

Recipe Note: Any vegetable or meat that you might use in a quiche can be used in this terrine. The key is to make sure that the ingredients are drained well before adding them to the egg mixture.

Recipe from Everyday Dorrie