



Brian Anderson | Chef/Owner
 Bistro 29 | Santa Rosa, CA
www.bistro29.com



Yields 8 Servings

- 1 Carrot, sliced 1/8" thick
- 1 Parsnip, sliced 1/8" thick
- 2 Yukon Gold Potatoes, sliced 1/8" thick
- 1 Leek, thinly sliced
- 1 cup Cream
- ½ cup Gruyere Cheese
- Salt and Pepper
- Butter for cooking

In a large sauté pan melt 1 Tbsp butter, add sliced carrots & cook on medium for 5 min to soften, but not brown. Transfer to a dish & do the same with the parsnips. In the same pan that you cooked the carrots & parsnips, add the leeks, & sauté for 5 min, then add the cream. Reduce the cream by half & season with salt & pepper.

Line a small bread loaf pan with buttered parchment paper. Coat the paper with the cream & make an overlapping layer of sliced potatoes. Season with salt & pepper. Sprinkle in one third of the cheese, then a layer of carrots, followed by a layer of parsnips. Finish each layer with some of the leek cream. Repeat this process two more times, finishing with the potato. Cover with foil & bake for 45 min in a 350° oven or until easily pierced with a knife. Press down on the terrine to compact the vegetables & let cool overnight. To serve, slice thin slices and serve with a salad. Sprinkle with olive oil.



Photo courtesy of Ari Sturt

Vegetable Terrine

VPA-102 Florence Plate, Coupe PW 10 1/4" 1 dz



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