

MALIN SÖDERSTRÖM

Cauliflower terrine with Parmesan cheese

1 terrine form (or a small container from the steam cooker lined with plastic film).

1 head of cauliflower
3 dl of crème fraîche
2 eggs
2 egg yolks
1 dl of grated Parmesan cheese
Salt and white pepper

Cut the cauliflower into very small bouquets, place in a colander and steam at 100 °C for 6 minutes.

Mix the crème fraîche and eggs; add salt, pepper and Parmesan cheese to taste. Pour over the cauliflower.

Moisten and line a terrine form, pour in the cauliflower mixture and cover with plastic film. Steam at 90 °C for approx. 30 minutes, until the egg mixture has set. Leave to cool and then slice.

The cauliflower terrine is excellent for serving as a starter or in a buffet, ideally with a tender salad, roasted pumpkin seeds and smoked fish. It is a good idea to prepare the terrine a day in advance.

Kim Choukri's wine tip:

Bourgogne Blanc les Setilles – 2006 (#5657)

Olivier Leflaive, France, SEK 134

Appearance: Light yellow.

Bouquet: An elegant, fresh and slightly buttery Chardonnay scent with hints of ripe fruit and a touch of cask.

Taste: Dry, fresh and elegant, with a youthful fruitiness, hints of citrus and just a touch of nuttiness; a warm, lightly roasted after-taste.