
Gorgonzola and Walnut Terrine with Apples – Paired with 2008 Marsanne

(Note: this is an appetizer)

Ingredients:

1 cup	Walnuts – lightly chopped if using halves
½ lb	Gorgonzola or Blue Cheese, room temperature (a good quality cheese is recommended)
¼ cup	Sour Cream
1 each	Sour Dough Baguette
3 to 4	Granny Smith Apples
	Lettuce leaves for garnish



Directions:

1. Spread walnuts on a baking sheet and toast at 350° oven for 10 minutes until lightly browned and fragrant. Let cool.
2. Line a 5 ½ c 3 x 2 loaf pan with plastic wrap, leaving 3 inches of wrap overhanging all around.
3. In a large bowl, break up the cheese with a fork till slightly chunky.
4. Add the cooled walnuts and sour cream, mix thoroughly.
5. Place cheese mixture into the loaf pan, gently press to ensure it is spread evenly. Cover with the overhanging plastic wrap. Refrigerate overnight or until very firm
6. Unfold the plastic wrap and turn the terrine onto a platter lined with lettuce leaves. Discard plastic wrap.
7. Core and slice the apples into wedges.
8. Cut the baguette into ½ inch slices, toast lightly if desired.
9. To serve, arrange apples and baguette slices along side of the terrine.

Serves 12-16

Enjoy with Auriga's 2008 Marsanne