

# TERRINE *with* SAFFRON PEAR

Chef Gary Arthur, Flamingo Resort Hotel, Santa Rosa, California

**Yield:** 6 servings

## *ingredients*

- 8 ounces **MezzaLuna Fontina**, thinly sliced
- 8 ounces smoked salmon, thinly sliced
- 8 ounces **Ostenborg Horseradish and Chive Havarti**, thinly sliced

### **Saffron Pear**

- 1 quart water
- 6 ounces sugar
- Pinch of saffron
- Juice of 3 lemons
- 3 pears, peeled, halved and cored

## *method*

- Line a terrine pan or 5" x 9" x 2" casserole dish with plastic wrap.
- Layer **MezzaLuna Fontina**, salmon, and **Ostenborg Horseradish and Chive Havarti**. Repeat until all cheese and salmon have been used.
- Cover top of terrine with plastic wrap, and place a weight (e.g. brick) on terrine so that cheese and salmon mold together. Allow to rest at room temperature for 45 minutes, then refrigerate until firm. Meanwhile, prepare Saffron Pear (recipe below).

### **Saffron Pear**

- Combine first four ingredients in a medium saucepan. Bring to a boil, reduce heat to simmer, and add pears. Simmer pears until tender, approximately 10 minutes. Remove pears from liquid and refrigerate until service.
- For service, remove terrine from pan and slice into  $\frac{3}{8}$ " slices with a hot knife. Place on individual serving plates and garnish with sliced Saffron Pear.

*"For cooking, Fontina is my favorite cheese. It's delicious melted over a turkey sandwich."*

Jim Natzke,  
General Manager