

A Festive Timbale Appetizer

Serves 2-4

You Will Need:

- 10 or 12-ounce ramekin or similar little bowl with tall sides
- Cling film

Ingredients:

Approximately 6 ounces each at room temperature:

Philadelphia Cream cheese

Very good Goat cheese

1/3 cup roasted red pepper, diced*

Flat-leaf Italian parsley, minced

1-2 scallions, minced

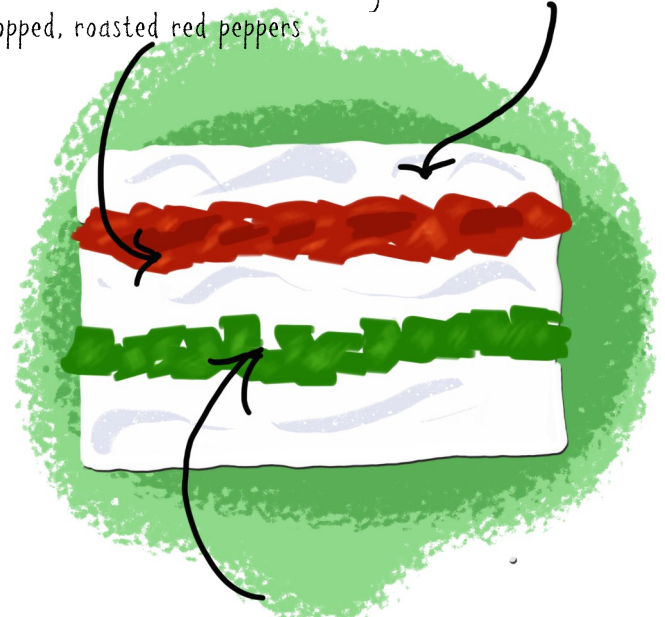
6 or so basil leaves, minced

Optional: Edible decoration for the top. In mid-winter, it could be a leaf from Italian parsley. In spring & summer, edible flowers such as nasturtium, viola, chive blossom, etc.

*If using jarred peppers, pat dry before adding

A 50/50 mix of
goat cheese & cream cheese

Chopped, roasted red peppers



Chopped basil, parsley & scallions

To Assemble:

1: In a bowl, blend the 2 cheeses thoroughly. Divide into 3 equal portions and flatten into discs that will fit inside a 2-cup ramekin or small bowl.

2: Center a large sheet of cling film over the ramekin and press into the bottom - leaving a wide skirt of the film for wrapping over the top once you've placed all the ingredients into the ramekin. Place the flower and/or decorative herbs in the center of the wrap (this will become the top of your timbale).

3: Press one disk of cheese on top of the flower/leaf. Place a thick layer of the diced roasted red peppers over the cheese to the very edge of the disc - so that they will be visible in the finished timbale.

4: Repeat with cheese disc #2 and layer basil leaves and scallions over the cheese - with a good thick layer on the edge so they will show.

5: Place third disc of cheese (this is the bottom of the timbale) and fold cling film so it covers the cheese. Press down gently to compress the cheese and fillings. Put the ramekin in the fridge and then place a large can or jar (such as a 28-ounce can of tomatoes) that fits inside the ramekin and rests on the cheese. This will compress all the layers so that the timbale holds its shape when serving.

6: Chill for at least 4 hours - overnight is better.

To Serve:

Unfold the plastic wrap and use the skirt of the cling film to gently lift the timbale out of the ramekin. Place on a nice plate and smooth out any wrinkles with a knife, if you wish. Serve with crackers or toast points and a sparkling beverage of your choice.



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