



Level 3 Layering Options

Pureed Vegetable, Layered Terrine

PUREED GREEN PEAS AND BUTTERNUT SQUASH TERRINE

YIELD: 20 Servings

PAN SIZE: 2 loaf pans

PORTION SIZE: 3 oz (90 g)

PORTIONING DIRECTIONS: Slice 10 portions per pan

IMPERIAL	METRIC	INGREDIENTS
Buttered Green Pea Layer		
1/2 tub (1.9 lbs)	1/2 tub (850 g)	Campbell's® Gardenpuree®, Buttered Peas, thawed
1/3 cup	100 mL	Hot Water
1/3 cup	100 mL	Hormel™ Shape & Serve®, sifted then measured
1 tbsp	15 mL	Vegetable Oil
Butternut Squash Layer		
1/2 tub (1.9 lbs)	1/2 tub (850 g)	Campbell's® Gardenpuree®, Butternut Squash, thawed
1/3 cup	100 mL	Hot Water
1/3 cup	100 mL	Hormel™ Shape & Serve®, sifted then measured
1 tbsp	15 mL	Vegetable Oil

METHOD:

1. Place thawed Gardenpuree® Buttered Peas in large bowl.
2. Add hot water and vegetable oil and mix to smooth consistency.
3. Mix in sifted Hormel™ Shape & Serve® into puree mixture and process until well blended.
4. Repeat same process using Gardenpuree® Butternut Squash.
5. Generously coat loaf pan with pan release.
6. Pour Gardenpuree® Green Pea mixture into loaf pans dividing evenly between 2 pans. Spread to cover bottom of pans.
7. Spread Gardenpuree® Butternut Squash mixture evenly over the Green Pea mixture.
8. Cover loaf pans with two layers of clear wrap for steamer (or one layer of each clear wrap and foil for oven) to prevent crusting during cooking.
9. If using steamer, cook for 20-25 minutes. If using convection oven, cook at 325°F (165°C) for 25-30 minutes. Ensure product reaches internal cooking temperature of 165°F (74°C).
10. Remove from steamer or oven and allow to stand for 10 minutes before cutting. Do not allow to cool down completely before cutting.
11. Cut each loaf pan evenly into 10 slices.

Chef's Note:

Use any attractive colour combinations of Campbell's® Gardenpuree® pureed vegetables to create terrines, eg. Gardenpuree® Sweet Carrots with Gardenpuree® Green Beans, Gardenpuree® Sweet Corn with Gardenpuree® Buttered Peas, as examples.

Let Your Creativity Take Shape