

Burg
Schlitz
Castle-Hotel

“Late Summer Delight”

A Recipe from Sabine Teubler’s Castle-Kitchen

*Oven-roasted Tomatoes with a savoury Rocket-Salad,
Balsamico Dressing and an exquisite Goat Cheese Terrine*

RECIPE FOR 4 PERSONS

For the Goat Cheese Terrine

Prepare a day before and let it solidify in the fridge!

- 250g Goat Cream Cheese
- 1 Orange
- 1 Egg
- 1 Egg Yolk
- 2 sheets of Gelatine
- 1 tsp. Honey
- 100g Cream

Give the egg and egg yolk with some orange grate in a bowl and beat in a hot bain-marie until fluffy. Add the soaked gelatine. Now stir in the honey and the goat cream cheese and add salt and pepper to taste. Whisk the cream until half-stiff, fold it in and fill the mixture into a vessel coated with cling film.

For the Oven-Tomatoes

Prepare a day before and leave to draw in a fridge.

- 6 vine-ripened Tomatoes
- 1 spring of Thyme
- 1 spring of Rosemary
- 1 clove of Garlic
- Olive Oil

Wash the tomatoes, remove the stalks and make a cross-shaped cut into the skin on the opposite side. Boil water in a pot and blanch the tomatoes for approx. 10 seconds. Afterwards quench with plenty of cold water. Skin the tomatoes and divide them into quarters. Remove the inside. Put the quarters inside down and as flat as possible on a baking tin and add salt and pepper to taste. Add the squashed garlic and the roughly plucked thyme and rosemary. Sprinkle generously with olive oil and put it in the oven for 10 minutes at 120 degrees Celsius.

For the Rocket Salad

- 250g Rocket
- 50ml aged Balsamico
- 50ml Olive Oil
- 50ml Grape Seed Oil
- 50ml Walnut Oil

Mix the balsamico with the various oils and marinate the washed salad.

For the Arrangement

Arrange the oven-tomatoes in the shape of a star on a plate and add the sliced terrine. Put the marinated salad on top. Round off everything optically and flavourfully with some roasted pine nuts and a self-made pesto.