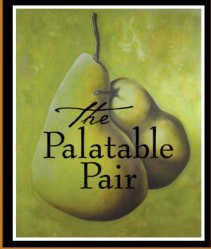


The Palatable Pair



Herbed Cream Cheese in a sherry beef reduction topped with Fig, Shallot & Sherry Compote

By popular request this season! Great for entertaining.

For variety try it topped with other Palatable Pair chutneys & compotes.

Ingredients

4oz Beef Consommé (1/2 can)
1 Shallot, small and chopped, divided
5 Tablespoons Herbs de Provence, divided
1 Tablespoon rough ground pepper, divided
2 full sprigs of Parsley, whole
3 oz and 2 Tablespoons Dry Sherry, divided

16 to 20 ounces cream cheese, divided
1 Tablespoon olive oil (preferably extra-virgin)
1 Tablespoon fresh lemon juice
1/2 Tablespoon chopped Chervil
1/4 teaspoon Kosher Salt
2 Tablespoon chopped parsley

Toasted baguette slices
1 10.5oz jar of the Palatable Pair Fig, Shallot and Sherry Compote

Preparation

Blend goat cheese, oil, vinegar and cream cheese in processor until smooth.
Pour 1/2 can beef consommé in a sauce pan, bring to a boil. Reduce heat to medium.
Add 1/2 of chopped shallot, 3 Tablespoons of Herbs de Provence, 1/2 Tablespoon of ground pepper, and the two full parsley sprigs.
Cook until reduced to 1/4 cup, about 15 minutes. Add 3oz of dry sherry and reduce back to 1/4 cup, about 5-10 minutes.
Let cool completely and remove and discard parsley sprigs.
(If using more cream cheese increase reduction to 1/3 cup instead.)

In a large mixing bowl, blend 16 oz cream cheese, olive oil, and lemon juice until smooth. Add remainder of shallots, Herbs de Provence, ground pepper and mix thoroughly. Add Chervil, salt, chopped parsley, and 2 Tablespoons of dry sherry continuing to mix. Slowly and completely blend mixture.
Add cooled beef consommé mixture from above. Continue to add until evenly blended into cheese mixture. Do not allow cheese to get thin or liquefied by beef consommé mixture. If cheese mixture becomes to thin or liquefied, add 2-4 oz more of cream cheese. Cover and refrigerate until cheese mixture is cold, stiff and flavors blend, about 2 hours.
(Can be made 2 days ahead. Keep chilled.)

Serve cheese mixture in a molded shape or in a bowl topped with the Palatable Pair Fig, Shallot and Sherry Compote.
Serve with toasted baguette slices.

Serving Size: About 2 cups. A small party.

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