

**TIME:** 3 hours

**SERVING:** 4 people

## INGREDIENTS:

500g young carrots  
750g spinach  
500g baby turnips,  
6 eggs  
150ml full-fat crème fraiche  
40g butter  
Grated nutmeg  
Sea salt  
Freshly-ground black pepper.



Peel and dice the carrots and turnips and steam them separately for 12 minutes. Wash and shake dry the spinach, remove any thick stalks, transfer to a large pan with 10g butter and cook over a medium heat until completely wilted. Transfer to a sieve and press out any excess liquid with a wooden spoon. Blend the vegetables separately, adding one egg, one egg yolk, 50ml crème fraiche, a good pinch of nutmeg and some salt and pepper to each mix and place in three bowls. Whip the egg whites until firm, divide between the bowls and fold in. Heat the oven to 180C gas mark 4. Butter a terrine dish and line with the purees, starting with the carrot, followed by the turnip and finally the spinach. Cover with buttered parchment, place in a roasting pan with an inch of boiling water in it and bake for 30 minutes. Reduce the heat to 150C gas mark 3 and bake for a further 30 minutes. It will be cooked when a knife blade inserted down to the base emerges dry. Allow to cool for 30 minutes then invert onto a serving dish and serve with watercress tossed in a light vinaigrette

*Enjoy! Malcolm & Julie Pyne*

## YOUR NOTES: