



Irish Stout & Cheddar Timbale

Serves 6

This is an easy, classic combination of ingredients that never fails to please. The taste, however, is wholly dependent on the quality of the cheese you use. Buy a fresh cut of English or Irish Sharp Cheddar Cheese from a reliable cheese-monger. No short cuts (pre-shredded; pre-packaged) please! The ingredients come together quickly, and once chilled can be formed, scooped, or spread in a variety of styles to suit your entertaining needs.

Ingredients:

4 tablespoons (1/2 stick) unsalted butter, at room temperature
2 1/2 cups finely grated sharp cheddar cheese
2 tablespoons sour cream (can substitute low fat sour cream)
1/4 cup Irish Stout beer
2-4 dashes of Tabasco sauce (substitute other hot pepper sauce, to taste)
2 tablespoons finely chopped fresh parsley
1 teaspoon finely chopped fresh sage
Fresh ground pink peppercorns, to season (substitute fresh ground white or black pepper)
Fresh Parsley, for garnish

Preparation:

Line the bottom of 4 4- to 6- ounce ramekins with non-stick parchment paper.

Place the butter, cheese and sour cream into the bowl of a stand mixer fitted with the paddle attachment. Mix on medium speed until well combined, light and fluffy, about 2 minutes.

Add the beer, hot sauce, and herbs and mix again until all the ingredients are well combined, scraping down the sides of the bowl at least one time. Taste. Season with fresh ground pepper. Mix again.

Divide the mixture among 4 4- to 6- ounce ramekins. Smooth the surface and cover with cling film. Refrigerate for about 2 hours until cold and firm. About 15 minutes before serving carefully run a knife around the sides of a ramekin and gently coax the cheese mixture onto a serving plate. Carefully peel back the parchment paper, and garnish with a sprig or two of parsley.

Serve with water crackers, fresh fruit or toasted bread.

courtesy of www.TheresAChefInMyKitchen.com