

Soba's Cashew Terrine

This frozen dessert has been a favorite at Soba for years. Originally, I was angling for Peanut Butter Pie made with cashews. Well, to ganache a peanut butter pie, it works best to freeze it. Well, as we were ganacheing the cashew version at Soba, a chunk "broke off". This is a common dilemma I have with desserts and it usually results in the broken off chunk ending up in my mouth. I guess I just have bad luck with desserts that way.

Anyhow, I thought it was great. So we re-made it without the crust as a terrine, put it on a plate with mango coulis, and that was that. We have tried to tweak the dessert over the years, always seeking to improve it, and end up skewered by customer outrage. To any of you out there that have been unhappy during one of our attempts to move it along, I apologize. It was never done out of arrogance, indifference, or spite. Sometimes we can't leave well enough alone.

This is the original and current recipe. If you are unable to find cashew butter, we make it by toasting cashews in the wok with a little soybean oil, allowing the cashews to cool, and pureeing in the food processor with a tiny pinch of salt and a dash more oil. You can also use a Champion brand juicer, the most amazing juicer I have ever seen, to make a beautifully smooth nut butter.

Mousse

- 3 C. Heavy cream
- $\frac{3}{4}$ # Cream cheese, room temperature
- 1 C. Sugar
- 1 $\frac{1}{3}$ C. Cashew butter
- 1 Tbs. Vanilla extract

Chocolate Ganache

- $\frac{3}{4}$ cup heavy cream
- 8 oz semisweet chocolate, shaved

- 1) Using an electric mixer, beat cream cheese until smooth and creamy. Add sugar and mix well. Add cashew butter and vanilla and mix well. Set aside.

- 2) Whip heavy cream until it holds soft peaks.
- 3) Fold whipped cream into cream cheese mixture. Do this in steps, incorporating about 1/3 of the whipped cream completely then adding the rest.
- 4) Line a loaf pan or large terrine mold with plastic wrap.
- 5) Place filling into lined pan. Tap the pan gently on the counter to move the mousse into all the air gaps. Place in freezer for at least 2 hours.
- 6) Combine cream and chocolate in a stainless bowl and seal tightly with plastic wrap. Warm over double boiler until chocolate is just melted.
- 7) Unmold terrine. Place on a cookie rack or baking rack. Pour topping over terrine. Smooth chocolate with a palette knife and return to freezer for at least 1 hour.
- 8) When frozen, slice with a knife kept hot in warm water. Place a pool of mango coulis on a chilled plate. Place 1-2 slices terrine on coulis. Add some raspberries or strawberries if you would like.

Chunky peanut butter can be substituted for cashew butter

Mango Coulis

2 ea. Very ripe mango

1-2 Tbs. Sugar (depending on sweetness of mangoes)

Juice of ½ lime

- 1) Peel mangos and cut flesh off the seed.
- 2) Place all ingredients in a blender. Puree well. Strain through a coarse mesh wire strainer.