

EPISODE 33 - HEARTY TERRINE

Ingredients for 6 serves:

1 kg minced pork
400 g chicken breast
200 g bacon bits
24 rashers bacon
1 small onion
3 cloves garlic
1 tsp fresh thyme
1 tsp fresh sage
4 bay leaves
2 tsp salt
1 tsp white pepper
¼ tsp allspice ground
2 tbs Dijon mustard
2 tbs medium sherry
1 egg

Handful of parsley, roughly chopped
1 cup red wine vinegar
1 tbs salt
3 red onions

Method:

Mix pork, chicken and bacon cubes in a large mixing bowl.
Add onion and garlic, sage and parsley, salt, pepper and allspice, sherry, mustard and egg.
Mix well.
Line the terrine with overlapping bacon strips along all sides.
Fill the terrine with the mixture and press down to remove air bubbles.
Press the bay leaves into the top of the terrine and cover with the strips of bacon.
Cover the terrine with foil.
Preheat oven to 150 ° C and cook the terrine in a water bath for 1 ½ hours.

Put the red onions, salt and vinegar in a bowl and mix well.
Cover with plastic wrap and leave for at least 15 minutes.
Put the onions in a clean bowl, add parsley, drizzle with olive oil and serve.