

Pork and chicken terrine

Gaggenau Appliance:

Preparation Time: 15 minutes

Cooking Time: 1 hour 25 minutes + overnight refrigeration

Serves: 10-12



Ingredients

12 rashers rindless bacon
½ cup chopped frozen spinach, thawed
½ cup parsley leaves, chopped
300g pork shoulder, coarsely minced
300g chicken mince
200g chicken livers, chopped
300g pork back fat, coarsely minced
3 tbsp Cognac
¼ tsp ground cloves
¼ tsp ground nutmeg
½ tsp ground black pepper
20g sea salt
6 bay leaves
1 egg, beaten

Method

Preparation

1. Set oven to Hot air 100°C + 100% humidity.
2. Place the bay leaves in a decorative pattern at the bottom of a 1.4 litre terrine mould. Line with the bacon, overlapping slightly and allowing the ends to hang over the edges.
3. Mix all the remaining ingredients together in a large bowl. Press into the terrine mould and fold the overhanging bacon ends neatly over the top. Cover with the lid and place in oven on shelf position
 1. Cook for 1 hour 25 minutes until the internal temperature reaches 70°C and the juices run clear when pierced with a skewer.
4. Remove from oven, cool and refrigerate overnight.

To finish

1. Unmould terrine and serve with cornichons and toasted bread.

Note The core temperature probe can be used during the length of cooking time if the terrine is covered with baking paper and two layers of aluminium foil. Use a sharp knife to make a small hole to insert the probe into the centre of the terrine. Set the core temperature to 70°C and the oven will automatically switch off when the temperature is reached