

coarse pork terrine

serves 8



This is the most perfect picnic food. And since it is better after a few days maturing in the fridge, it is ideal for British summers : if the day you plan your picnic turns out rainy, the terrine can be returned to the fridge to keep until the next sunny day!

Eat with crusty bread, pickle or gherkins and tomatoes.

ingredients

- 500g / 1 lb 2 oz belly pork, coarsely minced
- 500g / 1 lb 2 oz pigs liver, trimmed
- 1 medium onion, peeled, finely chopped
- 2 fat garlic cloves, peeled, chopped
- 1/4 tsp freshly grated nutmeg
- 1/4 tsp ground cloves
- good pinch of Chinese Five spice
- 2 heaped tbsps freshly chopped parsley
- approx. 8 rashers of unsmoked streaky bacon, rinds off
- 100 ml / 3.5 fl oz dry white wine
- sea salt

method

Place the belly pork in a bowl. Very finely chop the liver: I do this briefly in my food processor with the Pulse button.

Add the onion, garlic, spices and parsley. Season with 2 level tsp salt and plenty of freshly ground black pepper, stir and leave for an hour or so.

Then take a small piece to make a mini meatball and fry in a little oil for 2 minutes or so (this is to check seasoning), then taste and adjust seasoning accordingly.

Line a 1.4 litre / 2 $\frac{1}{2}$ pint terrine (or other solid ovenproof dish) with the bacon then fill with the mince mixture. Press down well then slowly pour over the wine. Fold over any rashers dangling over the sides. Scatter over a few flakes of sea salt.

Cover tightly (I use foil and the terrine lid) and bake in preheated oven (150C / 300F / Gas 2) for 4 hours.

Then remove foil and lid and cool completely before replacing lid and storing in the fridge for at least 3 days.

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