



Turkey and Pork Belly Paté with Gamay Soaked Cherries

Pairs with Gamay Blanc de Noir

Ingredients

1 lb ground turkey
1 lb double smoked pork belly, cubed
3 cloves garlic, minced
1 small bunch rosemary, rough chopped
1 cup dried cherries, soak with ½ cup Gamay and ½ teaspoon grated fresh cloves over night
(drain before using)
1/2 cup toasted walnuts, rough chopped
1 tablespoon salt
2 teaspoons freshly ground black pepper
1/2 cup 13th Street Gamay
½ teaspoon fresh grated cloves
3 large eggs

Directions

Preheat oven to 350 degrees. Place the ground turkey, cubed pork belly, garlic, rosemary, wine-soaked cherries, walnuts, salt, pepper, and eggs in a large bowl and combine

Grease a loaf tin. Press the mixture into the pan and level the top. Cover with foil and place in a deep pan and pour enough near boiling water to come halfway up the sides.

Bake for 90 minutes or until firm. Remove from the water and cool. Place a second loaf pan on top of terrine with two cans of pop as a weight on top. Place in the fridge overnight to set.

13th Street Winery

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