



STREET
WINERY

French Pork Terrine

Ingredients:

1 cup of butter (think French proportions)
5 chopped shallots
3 large cloves of garlic, minced
2 cups of Chardonnay
1.5kg of mixed pork shoulder cubed
2 cups of ground pork
1 cup chicken liver
1 cup of Pork belly bacon lardons cubed
1/3 cup duck fat
1 package of bacon
1 cup of walnuts coarsely chopped
1 small bunch rosemary, coarsely chopped
1 small bunch lemon thyme, coarsely chopped
2 egg
Splash of cream
2tbsp salt
4-5 bay leaves

Directions

Pre-heat oven to 350.

Place butter in a frypan on medium heat. Add chopped shallots and cook until soft and transparent. Add garlic. Once shallots are cooked, add the Chardonnay and reduce.

Chop the pork meat into cubes, removing any tough pieces of fat or skin.

Mince in a food processor. Mince the meat each separately.

In a small bowl whisk the egg with the cream.

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Place all the meat in a large mixing bowl. Add the cooked shallots, chopped herbs, walnuts, salt and egg mixture and duck fat and Mix well . Season on the heavy side because it will be served cold.

(To test the seasonings this second time round we took a spoonful and cooked it in the frypan.)

Line loaf pans with bacon

Spread terrine mixture smoothly on top. Fold bacon on top and place a few strips in top with some thyme. Place terrine dish in a roasting pan and fill half way up with water to create a bain-marie. Bake in the oven for 2 1/2 hours.

Once cooked, take the terrine from the oven and place a piece of tinfoil on top. Lay a few cans on top of tin foil as a weight to compress the terrine creating a denser and more easily sliced terrine. Leave the terrine with weights overnight in the fridge.

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