



Turkey and Pork Belly Country Terrine with Spiced Cranberry Compote

Pairs with: Cuvée Rosé NV

Ingredients:

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

Directions:

Preheat oven to 350 degrees. Place the ground turkey, cubed pork belly, garlic, rosemary, wine-soaked cranberries, 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.

Serve with 13th Street Cranberry Sauce and enjoy with Cuvée Rosé traditional method sparkling!

13th Street Winery

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