

Pork, Pistachio and Juniper Terrine

Cooking level: Easy – give it a go!

This coarse Pâté de Campagne terrine is deceptively easy to make and is delicious served cold with crusty bread, proper French butter and little cornichons (cocktail gherkins). I first made it at the Raymond Blanc Cookery School - and it is Maman Blanc who we have to thank for this recipe.

Method: In a food blender, whiz up each of the meat ingredients into a coarse mince, one at a time, and add each to a large mixing bowl. Stir in all the remaining ingredients and combine fully. Tip everything into a 23x9x8cm terrine mould and press down firmly, taking care not to leave any gaps in the filling – tap the mould on the work surface a few times to get rid of any air. Press a few bay leaves on the top and cover loosely with buttered baking paper. Place the terrine into a roasting tin and pour boiling water around the terrine dish so that it comes 2/3 up the sides. Cook in a pre-heated Gas 3/160°Deg/fan 140°Deg oven for 1.5hrs and then remove from the roasting tin and allow to cool for 2hrs at room temperature. To unmold, slide a knife all round the pate, then turn out onto a flat surface, tapping the base hard. This is best made two days in advance to let the flavours mature. Keep covered in the fridge until you are ready to eat it, and use within 3-4 days. Not recommended for freezing.

Ingredients:

250g pork shoulder, cut into small cubes
250g pork belly, cut into small cubes
250g smoked streaky bacon, cut into small pieces
250g pork liver, cut into small pieces
1 large egg
2 TSP fine sea salt
4 pinches black pepper
4 pinches Chinese 5 spice
4 juniper berries, crushed
20g chopped pistachios
2TBS Cognac
50ml dry white wine
2-3 bay leaves to decorate

