



Mini Charcuterie

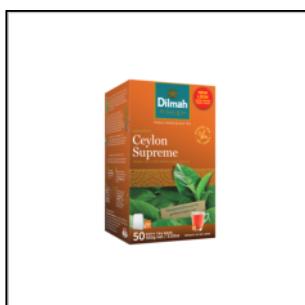


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- Sub Category Name
Food
Savory
- Recipe Source Name
Real High Tea Australia Volume 2

Used Teas



Gourmet Ceylon Supreme

Ingredients

Mini Charcuterie

Dilmah Ceylon Supreme, high country pork terrine Spice mix

- 3 1/2 tsp ground all spice
- 1/2 tsp ground nutmeg
- 1/2 tsp ground clove
- 1/2 tsp ground cinnamon
- 2 freshly ground juniper berries
- 2g ground Dilmah Ceylon Supreme tea

Terrine

- 250g lean pork mince
- 250g veal mince
- 125g pork back fat
- 1 orange zest and juice
- 25ml fortified wine (Best's Winery Liqueur Muscat)
- 7 rashers pancetta
- Pinch of salt

Wimmera Duck Neck Sausages

- 225g duck meat
- 250g fresh pork belly, skin removed and cut small
- 100g pork fat
- 55g fortified wine (Best's Winery Liqueur Muscat)
- 20ml water
- 50g pistachio nut, skin removed and chopped length-wise
- 2 tbsp fresh bread crumb
- 2 sprigs thyme, chopped finely
- 3 sprigs flat parsley leaf and finely chopped
- 4 duck neck skin, with excess fat removed, washed and pat dry
- 4g Dilmah Ceylon Supreme tea
- Pinch of ground all spice
- Pinch of ground cloves
- Pinch of ground coriander
- Salt
- Freshly ground black pepper

Brioche

- 140ml milk
- 25g fresh yeast
- 288g flour
- 96g sugar

- 3g salt
- 1/2 vanilla bean
- 48g egg yolk
- 90g butter, softened
- Clarified butter for toasting

Tomato Salsa

- 20 cherry tomato
- 1 garlic clove
- 2 shallot
- 1–2 fresh chilli
- 1 each coriander and root
- Pinch of salt, pepper and sugar

Methods and Directions

Mini Charcuterie

Dilmah Ceylon Supreme, high country pork terrine.

- Blend all spices together and set aside (will need about 1 1/2 tsp total or 4g).
- Preheat the oven to 160°C. Process mince and fat to create texture.
- Add spice mix and the remaining ingredients except the pancetta; combine well.
- Line the terrine dish with pancetta and fill with mince mix.
- Fold the bacon over the top neatly.
- Bake until the terrine's internal temperature reaches 70°C.
- Remove from oven and refrigerate overnight before turning out.

Wimmera Duck Neck Sausages

- Coarsely grind the meats together with fat, transfer to bowl then add port and the remaining ingredients. Combine well and make a little patty then cook to test the seasoning. Adjust the seasoning if necessary.
- Tie one end of duck neck with string. Fill the sausages mix loosely and tie the other end, use food safety cling wrap to tie very tightly and poach for 25 minutes.
- Remove from poaching liquid and refresh in icy water to cool rapidly and transfer to refrigerator until ready to cook.
- Preheat the oven to 190°C.
- Remove the food safety cling wrap from the sausage and discard.
- Seal the duck neck in non-stick pan ensuring it all browns and transfer to oven for 10 minutes.
- Reduce the heat to 170°C and continue to cook for 8–10 minutes or until the internal temperature reaches 72°C.
- Rest before slicing.

Brioche

- Make starter with lukewarm milk, yeast and 1/3 of flour.
- Cover and let it prove until double in size.
- Add the rest of ingredients, except the butter, and knead in the mixer until it obtains a very smooth and silky texture
- Add the 90g softened butter and combine well.
- Transfer from mixer onto lined baking loaf tin, cover the surface and let prove until double in size.
- Bake in preheated convention oven at 155°C with steam roast setting until cooked.
- Once cooked, cool, slice and toast to golden brown.

Tomato Salsa

- Roast the garlic, shallot and chilli. Once roasted remove skin and seeds.
- Lightly roast the tomato and remove their skin and seeds.
- Crush coriander root to fine paste and then add garlic, shallot and chilli.
- Once a smooth consistency is obtained then add the tomato and lightly mix.
- Adjust the seasoning with salt, pepper and sugar.
- Fold in the coriander leaves just before serving.