

## IBÉRICO, CHICKEN & HAZELNUT TERRINE



0 made it | 0 reviews



Katy Brown



Benjamin Mardle

- Sub Category Name  
Food  
Desserts
- Recipe Source Name  
Real High Tea 2014/15 Volume 2

### Ingredients

#### IBÉRICO, CHICKEN & HAZELNUT TERRINE Terrine

- 150g ibérico, thinly sliced
- 250g quality pork sausage meat
- 50g hazelnuts, roasted and crushed
- 1 tbsp chopped thyme leaves
- Zest of half an orange
- Salt and pepper
- 1 small chicken breast, sliced into 1cm strips

#### Pear and Mustard Relish

- 3 medium green (packham) pears
- 3 tbsp calvados



- 5 tbsp cider vinegar
- 3 tbsp castor sugar
- 1 ½ tbsp wholegrain mustard
- ¼ orange zest, julienne
- ½ cup Ponthier pear purée
- Pinch salt

## Methods and Directions

### IBÉRICO, CHICKEN & HAZELNUT TERRINE

- Line triangular terrine mould with ibérico slices, only slightly overlapping, making sure you have enough over hang to wrap the top once filled.
- Mix together the pork sausage meat, crushed hazelnuts, thyme, orange and seasoning.
- Press some pork mix up the side of the prepared ibérico mould, and repeat up the other side.
- This is to create a cavity for the chicken strips to be placed.
- Season the chicken strips and lay them in a single layer along the length of the terrine. Fill to the top with the rest of the pork filling and press in firmly.
- Interweave the overhanging ibérico, over the top of the pork meat. Trim any untidy edges.
- Seal and vacuum pack, and cook in a preheated steam oven at 85°C for 22 minutes, or until firm and juices run clear inside vacuum bag.
- Chill till cold.
- Slice and serve topped with pear and mustard relish.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From  
[teainspired.com/dilmah-recipes](https://teainspired.com/dilmah-recipes) 12/09/2025