

IBÉRICO, CHICKEN & HAZELNUT TERRINE



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- Sub Category Name
Food
Desserts

- Recipe Source Name
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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.

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