

Pork and bacon terrine

This recipe is based on friend's green terrine: made from a traditional mixture of pork and bacon, but later glazed with green aspic.

Here we give a base for making a traditional terrine, using a standard mould, about 1 litre in volume, and enough to take about 1 kg of mixture in total.

Use finely minced meat rather than coarse. If using strips of ham, chicken or vegetables, reduce the amount of mince used.

There are numerous terrine recipes – check some out to fine tune your ideas or gain new ones.

Ingredients

- 500 – 700 g finely minced pork (or pork/veal or beef or chicken or a mix)
- 125g bacon, chopped (to add to the mince)
- or about 12 streaky bacon strips (enough to line the mould)
- 250g frozen spinach packet, drained and well-squeezed of juice
- 1 onion finely chopped (not coarsely chopped)
- 1 clove garlic minced
- 1 egg lightly beaten
- 2 tablespoons fresh herbs, chopped (basil, marjoram, oregano, parsley, rosemary, thyme)
- or quality dried herbs
- nutmeg (freshly grated if possible)
- salt and pepper
- (optional) vegetable strips (carrot, baby leek, ...)
- (optional) strips of ham or chicken lightly cooked/poached

Method

Turn the oven to 180°C and prepare a bain-marie for the terrine.

To help unmould later you could add a layer of baking paper to the mould first.

If you are going to line the mould with bacon, do that next. Otherwise add the chopped bacon to the mince mixture.

Mix all ingredients thoroughly in a large bowl, pack into a 1 litre terrine mould. If adding vegetables or other meats, do so in layers and in a decorative way that will look impressive when cut.

Place a lid on the mould or cover with foil. Cook in bain-marie for 45 minutes.

Remove foil and return to oven to firm top for another 20minutes.

Leave to rest for 30 minutes then unmould.

Olive's Kitchen

