

## GAME TERRINE

*Recipes kindly provided by Phil Ackley (our Culinary Consultant)*

For this terrine you can use a mixture of game meat, if using feathered game only, use breast meat for venison use fillet, you can mix and match to give different textures to the terrine

You will need

Loaf tins

For the forcemeat

500 g good quality sausage meat

200g chicken livers chopped

1 egg

1 tbsp chopped thyme

150 g blueberries

150 g pistachios

2 garlic cloves crushed

3 tbsp brandy

1 pinch salt and freshly ground black pepper

For the game

900 g pheasant, duck, partridge breast or venison fillet the choice is yours

3 tbsp sunflower oil

400 g streaky bacon

Method

1 Preheat oven 180\* C gas 4

2 Put all the ingredients for the forcemeat in a large bowl and mix well. Set aside

3 Cut game meat into strips

4 Heat the sunflower oil in a frying pan over a medium heat and fry the game strips on each side until brown

5 Stretch the bacon using the back of a knife and use it to line a loaf tin. Line top to bottom leaving an overhang on both sides.

6 Take one third of the forcemeat mixture and place it into the loaf tin in an even layer

7 Now place a layer of chosen game meat on top of the forcemeat mixture

8 Repeat the layers until all the forcemeat and game have been used. Make sure to season well between layers

9 Fold the strips of bacon over the top of the filling and cover with a sheet of tin foil.

10 Place the loaf tin into a roasting tin and pour in enough water to come three-quarters way up the loaf tin.

Cook for 1hour 30 minutes. Remove from the oven and peel away the tin foil.

Cover the cooked terrine with a board held in place with a weighted object.

The board can be made of cardboard cut to fit neatly on top of the terrine. Wrap the board in cling film or foil before placing on terrine to avoid contamination.

Allow to cool thoroughly before placing in the refrigerator to set completely at least 24 hours, when set remove from loaf tin and slice accompanied by your favourite chutney

Top tip, line the loaf tin with cling film before placing the bacon in, this will make removal of the terrine easier.

Before lining with the cling film wet the sides and base of the loaf tin, this will help the cling film to stick to the side of the tin