



Miele

Pork and duck terrine de campagne

By Leslie Hottiaux

45 minutes

Prep time

1 hour

Cooking time

12 servings

Serves

INGREDIENTS

8 slices of prosciutto
300 g pork (shoulder or belly)
300 g duck liver
700 g duck legs (normally 4 legs is good)
2 tsp of brandy
salt and freshly ground black pepper
300 g of prunes

METHOD

1. Prepare the terrine mould by covering the inside with plastic wrap, and then individually laying out the strips of prosciutto, side by side.
2. De-bone the duck legs and then roughly chop all the meat into big cubes, in preparation for mincing.
3. Run all the meat through a mincer on the largest setting. Be sure to keep the mix well chilled by keeping the bowl sitting on ice.
4. Add the brandy and the seasoning and mix thoroughly. Pour half the mix into the terrine mould. Add the prunes down the centre of the mould and then cover with the remaining mixture.
5. Select steam 85°C, duration 1 hour 20 minutes or until centre of terrine has reached 65°C.
6. Once the terrine is cooked and cooled, cover and refrigerate.
7. Serve the next day with bread and pickles.

Note:

- If you don't have a steam oven, this recipe can also be cooked in a water bath on "Conventional" 160°C for 1 hour 10 minutes or until the centre reached 65°C.