

Chicken and fresh herb terrine

Ingredients (serve 8):

- . 6 chicken breasts
- . 250g/8.81oz belly pork
- . 300g/10.56oz round fillet of veal
- . 400g/14.11oz barding fat
- . ½ litre cream
- . 1 egg
- . 40g/1.41oz butter
- . 10 cl Cognac
- . 30g/1.05oz parsley
- . 30g/1.05oz chives
- . 30g/1.05oz tarragon
- . 45g/1.58oz shallots
- . Salt and pepper

Preparation time: 45 minutes + 3 hours resting

Cooking time: 1 h 15

Preparation

Line the terrine with the barding fat, keeping enough to bard the top. Chop the meats and any remaining fat into small pieces. Mince all the meat in a machine.

Fold in the cream, egg and cognac little by little with a spatula.

Weigh the mixture, then add 20g/0.70oz salt and 3g/0.10oz pepper per kilo/35.27oz.

Finely chop all the herbs. Finely chop the shallots.

Fry the shallots in 20g/0.70oz butter, add the herbs.

In your terrine, place the first half of the meat mixture, then a layer of the spicy shallot mixture. Cover with the rest of the meat mixture.

Finish with a layer of barding fat.

Cook in a bain-marie at 180°C (355°F) for 1 hour 15 minutes.

Remove from the oven and leave to cool a little. Then place a board covered in clingfilm on top, with a weight on top of that, until the terrine is completely cold and can be put in the refrigerator.

Presentation

Cut in slices and serve with fresh bread.



My cheese selection
SAINT-FÉLICIEN
FRANCE - RHÔNE-ALPES GOAT

B&G



*«My favorite wine:
Beaujolais, supple and fruity»*

TASTING NOTES

An explosion of red fruits on the nose with nice violet notes. Well-balanced and fresh on the palate.

Comments