

INGREDIENTS:

600g pork shoulder

200g stewing veal

200g pork liver

1 glass Calvados or
Somerset cider brandy

3 dessert apples

5 bay leaves

1 large branch thyme

2 tablespoons ground
allspice

150ml vegetable stock made
with a capsule

1 tablespoon finely ground
black pepper

2 teaspoons salt

1 piece caul fat (optional –
you can use baking
parchment).

TIME: 4 Hours + Cooling

SERVING: 4 people



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Coarsely chop 400g of the pork and the veal. Pass the remaining pork and the liver through the coarse blade of the mincer, incorporating the peeled and chopped apples. Remove the central vein from one of the bay leaves and chop the leaf finely with the thyme leaves. Place all the meat in a large bowl and add the Calvados, herbs, spice, pepper and salt. Stir in the stock. Heat the oven to 110C gas mark $\frac{1}{4}$. Line a terrine dish with the caul fat or baking parchment and add the terrine mix. Press down evenly, place the four bay leaves on top and enfold with the fat or parchment. Cover, place in a roasting pan, add enough boiling water to come two-thirds of the way up the sides and place in the centre of the oven for four hours, removing the lid for the final hour. Allow to cool at ambient temperature then cover and refrigerate for three days before eating or seal and freeze for up to a month.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: