

Layered Chicken & Pork Terrine



Serves 8 Prep 40 mins Cooking 2h 10 mins Challenge

Ingredients

1/2 tbsp olive oil, plus extra to brush
1 onion, finely chopped
2 tbsp brandy, optional
12 rashers smoked streaky bacon
500g pack pork mince

50g dried apricots, finely chopped
5 fresh sage leaves, finely chopped
2 skinless chicken breasts
40g pistachios, roughly chopped
finely grated zest of 1/2 orange

1. Heat the oil in a medium pan and gently cook the onion for 10 mins until softened. Carefully add the brandy, if using, and bubble for 30 secs, then tip the mixture into a large bowl and set aside to cool.
2. Preheat the oven to 180C /Fan160C/gas 4. Lightly stretch about 10 of the bacon rashers lengthways and use to line the inside of a 900g (2 lbs) loaf tin, leaving the excess hanging over the sides (trimming to fit short sides if needed) Spoon 1/3 of the cooled onions into a separate bowl. To the remaining 2/3, add the pork mince, apricots, sage, salt and plenty of ground black pepper. Set aside.
3. Next, whizz the chicken breasts in a food processor until finely ground. Add to the bowl with just onions in it and mix in the pistachios, orange zest and some salt.
4. Press 1/2 the pork mixture into the base of the lined loaf tin, levelling the surface. Top with the chicken mixture in an even layer and finish with the rest of the pork mixture, pressing to level. Fold any overhanging bacon over the filling and cover with the remaining rashers. Press down again to make sure the surface is smooth. Lightly oil a small sheet of aluminium foil; press on top of the loaf tin. Wrap the tin well in a further double layer of foil; put into a roasting tin.
5. Half-fill the roasting tin with boiling water from a kettle; carefully transfer to the oven. Cook for 1½ hours until the terrine feels solid if pressed. Lift the tin out of the water. Unwrap the outer layers of the foil (leaving the greased foil layer in place). Carefully discard the liquid from the terrine (this will set into a jelly if not done) Leave to cool.
6. Sit the loaf tin on a baking tray; sit three tins of tomatoes (or similar) on top of the terrine (resting on the foil layer). Chill overnight.
7. To serve, preheat the oven to 190C/170C Fan/Gas 5. Unmold the terrine onto a baking tray; lightly brush with oil. Brown in the oven for 25 mins (if you don't want the terrine browned, leave this step out). Serve the terrine warm or at room temperature with cranberry sauce, or chutney and toasts.