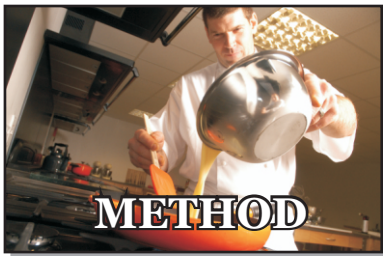


Terrine of Ham, parsley and Leek

1kg	Gammon
4	Whole cloves
2tblspn	Chopped parsley
2	Leeks
6	Pepper corns
5 sheets	Leaf gelatine



Cooked meat chopping board
 Vegetable chopping board
 Cooks knife
 Saucepan (Large enough to be able to cover the gammon)
 Metal spoon
 Plate
 terrine mould
 Kitchen paper
 Sieve
 Bowl



Place the Gammon in a large pan of cold water. Add the cloves, peppercorns and parsley stalks and bring to the boil. Simmer for 1 - 1 1/4 hours, until cooked all the way through.

Leave to cool. Line the terrine mould with cling film. Cut the leeks in half length ways and blanch in boiling salted water until soft. Refresh in ice cold water and pat dry with kitchen paper. Using the long strips of leek line the terrine mould, making sure there are no gaps.

Drain off the cooked ham saving the cooking liquor. Remove any fat and cut into small dice. Mix the ham with the chopped parsley and pack into the terrine mould.

Soak the gelatine in cold water for 3/4 minutes or until it is very soft. Heat up 300ml of the cooking liquor and then add the squeezed out gelatine, stir until fully dissolved and then pour over the ham and parsley (all the cooking liquor may not be required). Cover the terrine with cling film and place a heavy tray on top. Refrigerate for 3/4 hours.