

Terrine of Pork

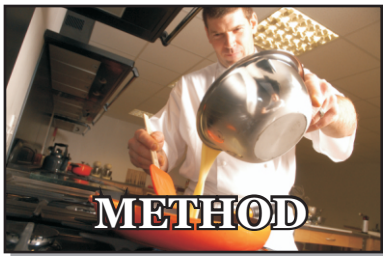
675g Pork fillet
350g Streaky bacon, rind removed

Stuffing

40g Butter
1 medium onion
150g Mushrooms, chopped
2 tbsps Chopped thyme
100g Lambs liver (or calves), minced
200g Pork, minced
75g Fresh white breadcrumbs
3 tbsps Brandy
12 Cooked chestnuts
Salt and pepper



Meat chopping board
Cooks knife
Rolling pin
Saucepan
Metal spoon
Plate
3lb terrine tin
Roasting tin



Cut the pork fillet in half lengthways and beat with a rolling pin to flatten. Use the bacon to line a 3lb buttered terrine tin lined with greaseproof paper.

To make the stuffing melt the butter in a pan and soften the onion. Add the mushrooms and cook briskly for 4 mins.

Stir in the herbs then tip the mixture onto a plate to cool. When cooled add the minced liver, pork, breadcrumbs, brandy and chestnuts. Season to taste with plenty of salt and pepper.

Put 1/3 of the stuffing mix into the prepared tin and cover neatly with half the pork fillet.

Tip another 1/3 of the stuffing on top of the pork and cover with another layer of pork fillet. Top with the remaining stuffing.

If any bacon is left overhanging the tin fold it over neatly. Cover with buttered foil and place inside a roasting tin half filled with water.

Bake in a pre-heated oven set at 160c for 1 to 1.5 hours or until firm. Remove from oven, place 900g weight on top and chill for at least 24 hours.