
RECIPE OF THE WEEK

Alex's Pork, Apricot, Prune & Pistachio Terrine

You can't beat a homemade terrine! A terrine is a dish that you can make days before since it keeps well in the fridge - which also means nice lunches during the week instead of a Coke, crisps and a chocolate bar deal. Pork makes a versatile terrine



since you can marry it with so many flavours. Sweet goes with savoury so Alex's likes to add a bit of chicken liver marinated in brandy plus a bit of dried fruit and line terrine with pancetta so the terrine cuts cleanly which to give plate appeal. Pair with a bit of sourdough bread toasts and a few pickles and you can enter gastropub heaven.

*1tbsp olive oil, plus extra to brush
1 onion, finely chopped
2tbsp brandy, optional*

*12 rashers pancetta or streaky bacon
750g pork mince or 500g pork mince & 2 skinless chicken breasts, cut into 1cm pieces
a handful of chicken livers soaked in brandy
50g (2oz) pistachios, roughly chopped
50g (2oz) dried apricots
50g (2oz) dried prunes
¾ tsp freshly grated nutmeg
2 thyme sprigs, leaves picked off
good pinch of sea salt and white pepper*

Heat the oil in a medium pan and gently sauté onion for 10min until softened. Set aside in a larger bowl to cool.

Preheat oven to 180°C (160°C fan) gas mark 4. Use about 10 of the rashers to line the inside of a 900g (2lb) loaf tin with pancetta, leaving excess hanging over the sides. Add the chopped chicken, pork, pistachios, drier fruit, nutmeg, thyme leaves and of season. Mix together then knock out the air.

Press the mixture into a loaf tin or terrine and smooth the top with a spoon. Fold the pancetta over the filling then cover with the remaining rashers. Press down again to make sure the surface is smooth. Lightly oil a small sheet of aluminium foil and make a lid for the terrine. Wrap well in a further double layer of foil, then put into a roasting tin. Half-fill the roasting tin with boiling water and carefully transfer to oven. Cook for 1½hr until the terrine feels solid when pressed (which will be 88°C with a temperature probe). Lift terrine out of the water. Unwrap the outer layers of foil (leaving the greased foil layer in place). Carefully pour out any liquid from the terrine if you don't want a lining of jelly. Leave to cool. Sit the loaf

tin on a baking tray and sit three tins of tomatoes (or similar) on top of the terrine (resting on the foil layer). Chill overnight.

To serve, preheat oven to 200°C (180°C fan oven). Unmould the terrine on to a baking tray and lightly brush with oil. Brown in the oven for 20-25min (if you don't want the terrine browned, leave this step out). Serve the terrine warm or at room temperature in slices with fruit chutney and sourdough toasts.

To download this recipe go to www.squisito-deli.co.uk
