

Game Terrine

You will need:

1kg of lean mixed game off the bone (this could be a mix of breast of pheasant, duck, partridge, boned rabbit saddle and hindquarters, and venison strips from leg or fillet)
500g sausage meat

120g breadcrumbs

300g smoked streaky bacon

1 free range egg

2 handfuls of chopped flat leaf fresh parsley

1 handful of chopped fresh thyme leaves

6-8 crushed juniper berries

3 cloves garlic

Dash of brandy

Dash of red wine

A pinch of sea salt and ground pepper to season

You can also use the livers from all of the above game if you wish chop finely



- Preheat the oven to 160°C/Gas 3.
 - Take a large bowl and mix the sausage meat, breadcrumbs, egg, parsley, thyme, juniper berries and finely chopped garlic. Add the livers if you are including them.
 - Add the brandy and red wine to the bowl, season with salt and pepper then mix all the ingredients thoroughly by hand.
 - Heat a dash of rapeseed oil in a deep frying pan and cook the game mix until brown.
 - Line a large loaf tin (10x5 inches) with the streaky bacon allowing it to overlap the sides.
 - Start to layer the terrine first with the sausage meat mix, then add a layer of cooked game.
 - Repeat the above, pressing each layer down gently with the back of a spoon until the loaf tin is full.
 - Fold over the over-hanging bacon and cover with tin foil.
 - Place the loaf tin in a deep baking tray which is half filled with boiling water.
 - Place in the oven and cook for 1½-2 hours.
 - Remove from the oven and allow to cool before placing in the fridge. Press down whilst cooling. A similar size loaf tin with a brick inside is perfect.
- Serve with rustic bread or crackers and chutney.

