



Recipes created for the Afternoon Show on BBC Radio Oxford 95.2FM

Game Terrine

Ingredients

400g Venison Mince
350g Pork Mince
200g Pork fat minced
300g green streaky bacon without the rind
1 Pheasant
1 Partridge
300g Venison Fillet, or 1 Pork Tenderloin Fillet or
1 rabbit (use the loin and the meat from the leg)
5g Fresh herbs – rosemary, sage chopped
5g Quatre Epices
½ teaspoon salt
½ teaspoon ground black pepper
10 Juniper berries – crushed
100 ml gin
150ml Vegetable stock – a stock cube/gel is fine
1 onion chopped finely.

You will need a terrine (Cast iron) or loaf tin with a capacity of 1½ litres.

Keep the rest of the pheasant, partridge and other meat not used in the freezer for your next terrine. You can use any game bird in this terrine.



Method

Heat the oven to 200C (Fan)/ 220C / Gas mark 6.

Mix the venison, pork and pork fat in a processor, add the spices, salt and pepper while mixing. Put the mixture into a bowl. Put the crushed juniper berries in a bowl with the gin.

Cut off the breasts off the pheasant and partridge, removing any of the fat. Cut into strips.

Trim the pork fillet of excess fat, if using it, then cut into strips. If using venison fillet or rabbit cut into strips. Put a frying pan put a bit of oil and on a med heat, quickly fry the strips of meat. Do not colour, remove and put on a tray. Add a chopped onion and crushed garlic to the pan and fry for 2-3 minutes. Deglaze the frying pan with the herbs, gin and juniper berries, allow the gin to flambé to remove the alcohol. Then add the stock and bring to the boil for a few minutes – it should thicken a little. Then strain the liquid into the bowl of mince mixture. Take the herbs out and finely chop and add to the mince mixture. Mix the mince mixture so that it absorbs the herbs and stock evenly.

Line a terrine/loaf tin with clingfilm, ensuring enough is over hanging the top of the tin. This will cover the top of the terrine when it is put together.

Lay each bacon rasher on a board. Using a knife press the blade flat on the rasher pressing down stretch the rasher in to a longer thinner rasher. Line the inside of the terrine/tin with the strips of bacon. There should be a small length of rasher hanging over each side of the terrine.

Layer the mince mixture up to ½ inch in the base of the terrine. Layer with the fillet strips (rabbit, pork or venison). Push firmly into the mince. Then add another layer of mince. Layer the pheasant/partridge breast into the mince. Put a final layer of mince on the top of the meat. Press firmly and then using the clingfilm fold over the bacon rashers over the top of the terrine.

Put the lid on the terrine or cover with foil. Put the terrine in a deep roasting tin and fill with hot water up to 2 thirds the way up the side of the terrine/tin. Cover the roasting tin with foil. Put into the oven and cook for 2 hours.

Remove and cool. Will keep in fridge for up to 4 days, hopefully it wont last that long!

Other information

Serves 10-14 in slices

Preparation time – 1 hour

Cooking time – 2 hours

Serve with a small salad & balsamic glaze, onion marmalade and warm crusty bread