

Game Terrine Served with Pear Chutney

Game can be a little dry since it's so lean, so cooking it down long and slow with the lovely fatty pork belly renders them moist and tender.

This makes a great starter or even a lunch dish. Serve it with my Pear Chutney on page xx.

Serves 4-6 as a starter

700g mixed game, minced

250g minced pork belly

2 eggs

40g pistachio nuts, shelled but whole

40g dried apricots, chopped

1 teaspoon thyme leaves

1 teaspoon salt

1 teaspoon pepper

2 tablespoons vegetable oil

2 pheasant breasts

2 pigeon breasts

10-12 slices of Bayonne ham

You will also need a 7½ cm x 30cm terrine dish

Preheat the oven to 120° C/gas mark ½.

In a large bowl, mix the minced game and the minced belly pork together well. Add the eggs, apricots, pistachio nuts, thyme leaves, salt and pepper and mix again. Leave to stand.

Season the pigeon breasts and the pheasant breasts. Heat a frying pan over a high heat, once it's hot add the oil and colour them nicely on both sides. Remove them from the pan, set them aside to cool and then put them in the fridge until cold.

Line the terrine dish with clingfilm, then line the dish with the Bayonne ham, making sure that the slices overlap.

Now spread a third of the mixed game mixture over the ham. Lay a pheasant breast and a pigeon breast on top of that. Then add another layer of mince and the other pigeon and pheasant breast, finishing with the last third of the mince mix.

Fold the Bayonne ham over the last layer of minced game to seal the terrine, and then cover it with tin foil.

Fill a roasting tin with boiling water, place the terrine in it and put in the oven for 2 hours.

Remove from the oven and allow to cool before refrigerating.

Serve sliced thinly accompanied by the pear chutney on page xx.