

The Irish Game Fair & Country Lifestyle Festival
Shanes Castle | 21st & 22nd June 2008

GAME RECIPES

Game Terrine

Ingredients

1 Terrine mould or Loaf tin	
Pork (minced)	1lb
Streaky bacon	250g
Pork fillet (diced)	250g
Pheasant breast	4
Venison loin (diced)	200g
Port	1 glass
Garlic cloves (pureed)	2
Shallots (diced and cooked)	
Pistachios	100g
Chopped (parsley)	20g
Salt and pepper to season	

Method

Line a Terrine mould or loaf tin with cling film then the streaky bacon, set aside. In a bowl mix the pork mince with all the other ingredients. Season with salt and pepper and mix well. Fill the moulds $\frac{3}{4}$ way to the top and smooth over to for an even top cover with the streaky bacon then with the excess cling film. Cook in a bain-marie of water for 40 to 50 minutes. Allow to cool

and place with weight on top such as a tray, place over night in fridge. Turn out the terrine removing the cling film. Cut into 1cm thick slices and serve cold with freshly prepared salad, raspberry vinaigrette, sweet berry chutney or relish.