

Country Paté

by David Penny, Executive Chef, Great Estates of Niagara

Perfect for a party, this recipe makes four terrines serving 20 people. Terrines can be frozen once fully wrapped in airtight plastic.

Ingredients

1 kg	organic pork shoulder
150 g	organic pork liver
3 g	four spice
1	small bunch of chopped thyme
4	diced shallot
3	garlic cloves finely minced
1	green apple
1	bay leaf
1	small bunch of chopped parsley
100 ml	brandy
100 ml	duck fat (if available)
25 g	kosher salt
20 g	all purpose flour
2	eggs
125 ml	35% cream
3 tsp	brined green peppercorns
12	strips of cold smoked bacon

Keeping your temperature down is one of the most important details in making a terrine or paté. Chill any grinding attachments and bowls in the freezer for 20 minutes before beginning. Also ensure all of your ingredients are just above freezing before combining together.

A day in advance roughly dice up pork shoulder and liver, toss with four spice and chopped thyme. Leave it to sit overnight in the refrigerator.

Pre heat oven to 300°

To Line Terrine Molds

Lay out enough plastic wrap so it will overhang the terrine mold on all sides, enough to cover the top when filled.

Flatten out bacon with the back of a knife and lay it just overlapping each other on the plastic wrap.

Moisten the inside of the terrine mold with a bit of water and carefully lift the plastic wrap and bacon into the mold

Refrigerate until needed

Brandy Reduction

Finely dice your shallots, mince garlic and grate the apple over a box grater.

Gently sweat off shallot and garlic in 1/3 of the duck fat until translucent.

Add your apple, brandy and bay leaf and reduce over high heat until 3 tablespoons of liquid remain.

Remove bay leaf, add parsley, remaining duck fat and chill completely.

Assembling the paté

Grind pork and liver through the large die into a bowl.

Combine flour, eggs and cream in a small bowl then add to the pork farce with the brandy reduction.

Add in salt and peppercorns, then mix on low speed with a paddle attachment for roughly 1 minute or until the mixture looks sticky.

Pack in the paté mixture and press down firmly to remove air pockets.

Fold the plastic wrap over the top and cover with the lid.

Place in a roasting pan and fill with hot water to cover half way up the side of the terrine mold.

Place in the oven for about 1 hour or until an internal temperature of 150* is reached.

Remove from the water and set a weight of 1kg on top of the terrine.

Cool to room temperature then place in the fridge.

Serve with Inniskillin Vidal Icewine.

