



**ESLINGTON
V I L L A**
Hotel & Restaurant

Ingredients

Serves 10

300g pork belly, roughly diced

600g chicken breast, finely chopped or minced

3 chicken breasts, skin off, roughly chopped

3 medium gammon steaks, skin off and sliced

2 large white onions, finely chopped

300ml white wine

3tbsp chopped herbs – sage, tarragon, parsley and chives

12 slices of streaky bacon

3 free range egg yolks

Pre heat your oven to 140 degrees Celsius/ Gas mark 1

Method

8 Station Road, Low Fell, Gateshead, Tyne & Wear, NE9 6DR

Telephone 0191 487 6017 Facsimilie 0191 420 0667 Email home@eslingtonvilla.co.uk Web www.eslingtonvilla.co.uk



Place the chopped onions in a pan and cover with the white wine. Bring to the boil and then simmer and reduce until onions are tender and the mixture is almost dry. Set aside and allow to cool down thoroughly.

In a bowl, mix all the chopped meats, herbs, cooled onions, beaten egg yolks and season generously with black pepper and a couple of pinches of salt.

Line the terrine mould with a double layer of cling film. Place the streaky bacon in a layer, overlapping and covering the inside of the mould.

Place the mixture inside and push down firmly to fill all corners. Wrap any bacon left hanging over the top of the terrine. Bang the terrine firmly on the bench to release any air.

Cover the top with cling film and foil. Place in a roasting tray filled halfway with water and place in your pre heated oven. Cook for between 1-2 hours until the terrine is piping hot in the centre – check by using a metal skewer every 15 minutes once the terrine has been in for an hour.

Take out and leave on a rack, lightly weighed down, until cooled. Turn out and serve sliced at room temperature with dressed leaves and cornichons.