

Terrine, façon Richard

Makes 1 decent sized terrine pot, serving about 12 people

1 kg roughly minced sausage meat

3 onions

2 dozen mushrooms

100g chicken livers confit

200g confit of duck or goose gésiers/gizzards (in smallish pieces)

1 egg

Chopped fresh sage, thyme, parsley & rosemary

Salt & Pepper

Cognac, 2 good splashes

Walnuts – roughly chopped, a good handful

175° in Bain-Marie of simmering water for 1½ hours. Cover with aluminium foil after the 1st hour to stop the top browning too much.

Soften onions in a pan, and then add the mushrooms and some salt and pepper.

Cook gently until it's not too wet anymore.

Mix all the ingredients together in a big bowl (put the sausage meat first and salt and pepper before adding other ingredients). At the end, when it's all mixed, add the egg to bind everything.

Pack your mixture firmly into your terrine dish, pressing down firmly but too much.

Put the oven on and boil the kettle. Put the terrine dish into a bain-marie, and pop everything into the hot oven, middle shelf.

To check that the oven is hot enough, the water should just keep gently bubbling.

To test if cooked, put in a knife and see if it comes out clean and very hot.

Once out, let it cool for a couple of hours, and then put it in the fridge ready to serve tomorrow.

Serve with onion marmalade, cornichons & hot toast or crunchy bread.

Bon Appétit! Richard