

Chicken & Ham Terrine



Serves 8

Prep 20 mins

Cook 2 hours

Easy

Ingredients

8 skinless, boneless chicken thighs, roughly chopped
bunch spring onions, finely chopped
1 lemon, zested
1 egg beaten
1 tsp crushed pink peppercorns
2 juniper berries, crushed
1 tbsp cognac or brandy (optional)
large handful of parsley finely chopped
handful of finely chopped fresh tarragon
600g canned lean ham

1. Preheat oven to 150C/Fan 130C/Gas2
2. Place chicken in a food processor and blend until very smooth. Transfer to a bowl and add the spring onions, lemon zest, egg, peppercorns, juniper berries, cognac or brandy, parsley & tarragon. Mix well & season.
3. Spoon half the mixture into an ovenproof terrine or loaf tin and scatter over the ham. Spoon the remaining chicken mixture over the ham and level with the back of a spoon.
4. Place the terrine or loaf tin in a roasting tin and pour in enough hot water to come halfway up the side of the terrine or loaf tin. Bake for 2 hours or until the terrine slightly shrinks away from the side of the tin. Cool, then cover with foil and weigh the top down with weights or cans. Chill for 24 hours.
5. When you're ready to eat, turn out the terrine on to a board, decorate with some more tarragon sprigs and slice thickly. Delicious with a crisp salad and redcurrant sauce.