

Pressed Game Terrine with Pickled Wild Mushrooms



This rich and luxurious terrine recipe is based on a French classic that we have adapted to our own Wee Restaurant style using Scottish game.

To make this terrine you will need quite a bit of game, so this is a relatively expensive dish to prepare. However, you will get 12-14 portions from it, and you can keep it for a few days. We make these in terrine moulds. When sealed they will last for a week no problem.

Traditionally, it's served as a starter with crusty bread and a salad with pickles, cornichons, and gherkins. We serve with a sauce gribiche, which I love – it's one of my favourite accompaniments, which I would happily eat with just about anything! Make a sauce gribiche by mixing some mayonnaise with chopped hard-boiled eggs, parsley, tarragon, shallots, capers, seasoning and a tiny amount of Dijon mustard. Loosen it with a little cold water and spoon around the plate with the terrine

The game you choose for this dish is up to you, but I prefer to have a selection to make the terrine more interesting.

Preparation time: 1 hour

Makes 1 terrine

Ingredients

4 duck breasts
8 pigeon breasts
4 pheasant breasts
6 rabbit loins
500g wild mushrooms, mixed
1 bunch flat leaf parsley, shredded
4 gelatine leaves, soaked in cold water
1 packet sliced Parma ham
1 litre game stock
A little oil to seal the game
A little oil and butter to sauté the mushrooms
A pinch of sugar

Start by trimming all the meat so there is no skin or sinew. Season and seal it off in a hot pan, then transfer to an oven tray and cook until medium rare (time will depend on the size of the pieces of game you are using) in a medium-hot oven. Leave aside to cool down.

Method

Sauté the mushrooms and season – allow to cool. Keep half aside for the pickle.

Reduce the game stock by half then add in the juice from the game. Next, melt the gelatin leaves gently into the liquid. Whisk to ensure no lumps.

Line a terrine mould with cling film, and then layer with Parma ham. The terrine is best assembled while everything is still warm.

Carefully build up layers of meat, mushrooms and parsley spooning over some of the liquid at each layer and pressing down. Try to fill in gaps with different sizes of meat, mushrooms and parsley.

Press firmly on the terrine and fold over the Parma ham to cover when the mould is full.

Press down with a weight in the fridge – a heavy tray or something on top to make sure it is compact – this will ensure it doesn't fall apart when you go to cut it.

To pickle the mushrooms, add a few drops of white wine vinegar and a pinch of sugar to the remaining cooked mushrooms and taste.

Allow the terrine 24 hours in the fridge to set properly.

To serve, carefully cut a slice with a hot, sharp knife and place in the centre of a plate with the pickled mushrooms dotted around.