

Miele

Lamb terrine

By Shannon Bennett

25 minutes

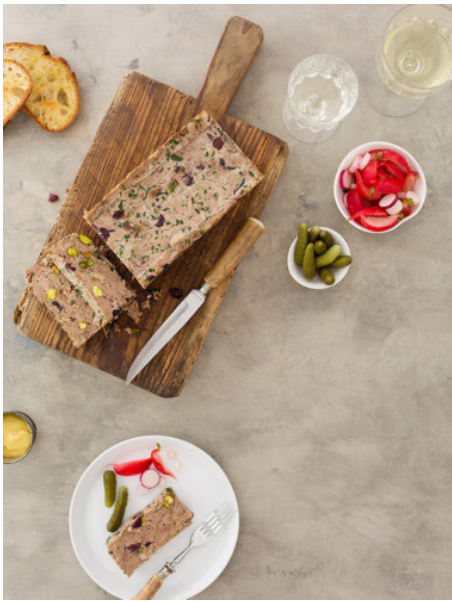
Prep time

6 hours 30 minutes

Cooking time

15 Servings

Serves



INGREDIENTS

Stage 1

2kg Lamb leg, seasoned with salt and white pepper
2kg duck fat
1 garlic bulb, cut in half
2 rosemary sprigs

Stage 2

300g Lamb leg confit meat, 3 eschallots, finely chopped
1 cup flat leaf parsley, chopped
1 garlic bulb, confit
½ cup dried cranberries, rehydrated in hot water for 10 minutes, drained
2/3 cup roasted pistachio nuts
½ cup lamb cooking juices
½ teaspoon salt
1 teaspoon lemon zest

METHOD

Stage 1

1. Pre-heat oven on Fan Plus 120°C. Place medium Gourmet oven dish on shelf position 2 and heat empty dish for 10 minutes.
2. Place lamb in a hot oven dish with duck fat, rosemary and garlic, cover with foil or lid and cook for 6 hours.
3. Remove lamb from duck fat and pick meat from bones and cool, set aside to be used in stage 2.

Stage 2

1. Remove the skin from the confit garlic bulb and puree.
2. Combine all ingredients in stage 2.
3. Press lamb mixture into a lined mould measuring 11cm x 28cm and cover with plastic wrap and weigh down with some heavy cans. Set in fridge overnight.

To serve

1. Cut terrine into desired portion size and serve with pickled radish, cornichons, pickled baby beets and toasted sourdough bread.

Hints and tips

- Duck fat can be filtered and re-used. Let the fat solidify and remove the meat sediment. Keep the sediment for a jus. Pack the filtered fat in an airtight container and refrigerate or freeze for later use.