

Wallpaper*

JANUARY 2013

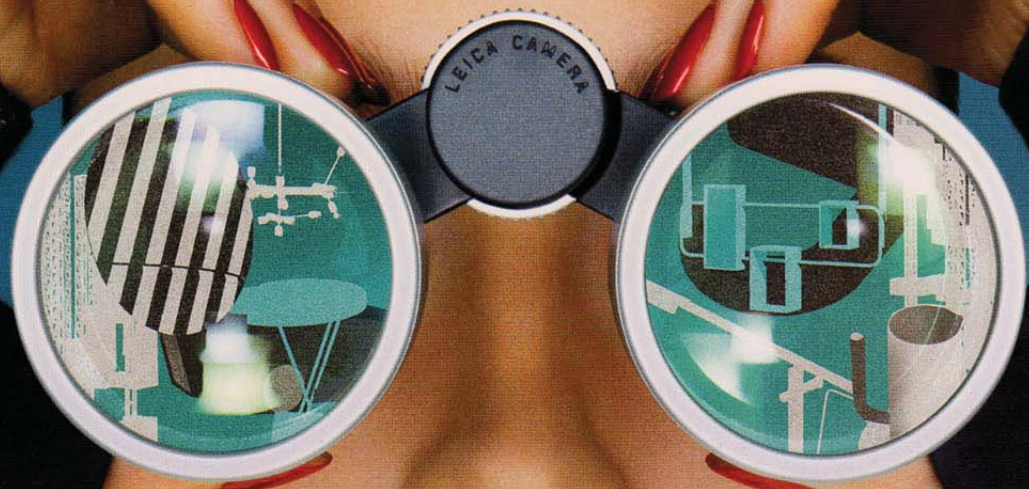
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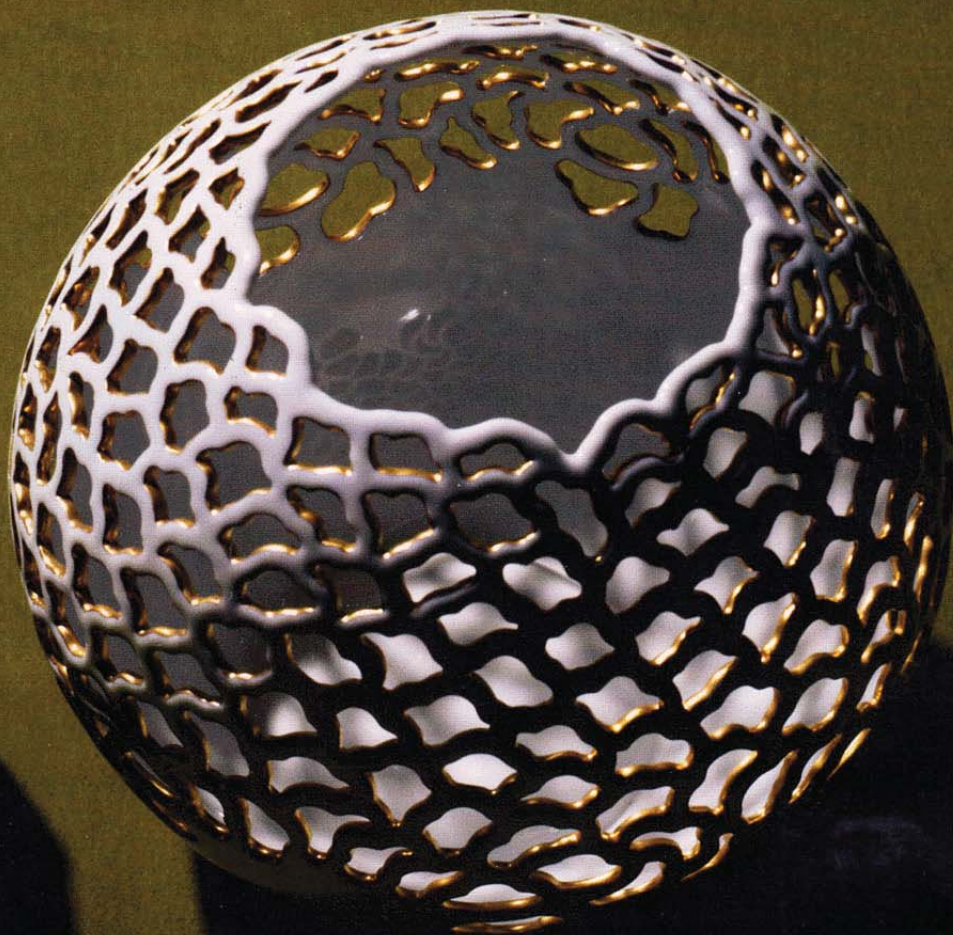
Wallpaper*
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Rabbit terrine

Serves 10-12

1 wild rabbit, boned, or 400-600g rabbit meat

500g pork belly (without skin), cut into chunks

150ml dry white wine

30ml brandy

200g duck livers, trimmed and chopped

2 cloves garlic, roughly chopped

1tsp salt

1tsp black peppercorns

6 juniper berries, crushed with the peppercorns in a pestle and mortar

1tbs fresh thyme, chopped

3tbs fresh parsley, chopped

400g streaky bacon rashers

50g whole pistachio nuts

Preheat the oven to 160°C. Slice the largest pieces of rabbit meat (about half the total amount) approximately 1cm-thick, and set aside. In a bowl, mix the rest of the meat with the pork belly, wine and brandy. Cover and leave for a couple of hours.

Place the meat and marinade in a food processor. Add the liver (including the rabbit liver), and all the remaining ingredients except the bacon and pistachios. Pulse into a fairly coarse paste, transfer to a bowl and mix in the pistachios by hand.

Flatten the bacon rashers with the flat of a knife and line a 1.5 litre loaf tin or terrine, leaving some pieces hanging over the edge. Spoon ½ of the mixture into the tin, follow with a layer of rabbit slices, and continue in this way until the five layers are done. Smooth down and fold over the bacon to cover the top. Place the terrine in a roasting tin half-filled with hot water and cook in the oven for 1½ hours.

When the terrine has cooled slightly, cover the top with cling film and a piece of wood or plastic, slightly smaller than the terrine dish. Compress with weights and leave until cold. Serve the terrine in thick slices with sourdough toast and pickled walnuts.