Ham Hock Terrine with Wild Mushrooms & Beetroot Piccalilli

Ham hock & pickled carrot terrine with wild mushrooms, piccalilli puree & sourdough shards

By Mark Irish

Overview ...





CALORIES:

32.1% Carbs

33.6% Protein

34.3% Fat

Food Labelling...

Serves **1**

CONTAINS:

WHEAT, BARLEY, RYE

MUSTARD

MAY CONTAIN:

OATS

WALNUTS

MILK

SESAME

Recipe Ingredients ...	Quantity:	Description:
117443 Little & Cull Ham Hock, Picked Carrot & Mustard Terrine -	75g	0.15x Each
119656 Marinated & Seasoned Exotic Mushroom Mix (800g drained weight) -	15g	0.02x Each
113825 Heinz Mild Yellow Mustard 240g -	5g	0.02x Each
121410 Golden Beetroot Piccalilli -	15g	0.02x Each
31814 La Boulangerie 10" Fully Baked Sourdough Baguettes -	10g	0.08x Each
113881 Herb Bunched Flat Leaf Parsley -	1g	
113880 Premium Large Chives Bunch -	1g	
131417 Black Onion Seeds -	1g	
74831 Mixed Micro-Greens -	1g	

Products / Pack Sizes ...

1 Serving



Product code

Barcode

124g / 177kcal

1

Cooking Instructions & Notes

Preparation:

Defrost the terrine
Defrost, slice & toast the bread
Puree the piccalilli
Wash, pat dry & finely chop the herbs

Method:

1. Slice the terrine to required portion
2. Brush half the terrine with mustard and sprinkle with the parsley, chive and onion seeds
3. Plate the terrine and and pipe on the piccalilli puree
4. Garnish with the wild mushrooms and micro cress
5. Finish with the toasted sourdough - serve