## Ham Hock Terrine with Wild Mushrooms & Beetroot Piccalilli

Ham hock & pickled carrot terrine with wild mushrooms, piccalilli puree & sourdough shards
By Mark Irish from Brakes

Overview .





Food Labelling..

Serves

1

CONTAINS:









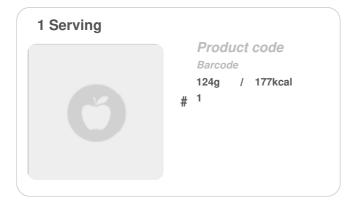






Recipe Ingredients	Quantity:	Description:
117443 Little & Cull Ham Hock, Picked Carrot & Mustard Terrine - BRAKES	75g	0.15x Each
119656 Marinated & Seasoned Exotic Mushroom Mix (800g drained weight) - BRAKES	15g	0.02x Each
113825 Heinz Mild Yellow Mustard 240g - BRAKES	5g	0.02x Each
121410 Golden Beetroot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

Products / Pack Sizes ...



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

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