

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 ...



CALORIES:
32.1% Carbs
33.6% Protein
34.3% Fat

Food Labelling...

Serves 1

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CONTAINS:


WHEAT,
BARLEY, RYE


MUSTARD

MAY CONTAIN:


OATS


WALNUTS


MILK


SESAME

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 ...

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