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# Pressed Game Terrine with Pickled Wild Mushrooms

MAKES ONE  
TERRINE

1 HOUR PLUS FRIDGE TIME

NEEDS SOME TIME

## INGREDIENTS

4 Duck Breasts  
8 Pigeon Breasts  
4 Pheasant Breasts  
6 Rabbit Loins  
500g Wild Mushrooms  
2 Packets Parma Ham  
1 Bunch Flat Leaf  
Parsley (Shredded)  
4 Gelatine Leaves  
(Soaked in cold water)  
1Ltr of Game Stock  
A Little oil to seal the  
game  
Pinch of sugar

## DIRECTIONS

A LITTLE TIME REQUIRED

TRIM ALL THE MEAT SO THERE IS NO SKIN OR SINEW. SEASON AND SEAL IT OFF IN A HOT PAN, TRANSFER TO AN OVEN TRAY AND COOK UNTIL MEDIUM RARE (TIME WILL DEPEND ON THE SIZE OF THE PIECES OF GAME YOU ARE USING)

IN A MEDIUM-HOT OVEN. LEAVE ASIDE TO COOL DOWN. METHOD SAUTÉ THE MUSHROOMS AND SEASON – ALLOW TO COOL. KEEP HALF ASIDE FOR THE PICKLE. REDUCE THE GAME STOCK BY HALF THEN ADD IN THE JUICE FROM THE GAME.

MELT THE GELATIN LEAVES GENTLY INTO THE LIQUID. WHISK TO ENSURE NO LUMPS. LINE A TERRINE MOULD WITH CLING FILM, AND THEN LAYER WITH PARMA HAM. THE TERRINE IS BEST ASSEMBLED WHILE EVERYTHING IS STILL WARM.

CAREFULLY BUILD UP LAYERS OF MEAT, MUSHROOMS AND PARSLEY SPOONING OVER SOME OF THE LIQUID AT EACH LAYER AND PRESSING DOWN. TRY TO FILL IN GAPS WITH DIFFERENT SIZES OF MEAT, MUSHROOMS AND PARSLEY.

PRESS FIRMLY ON THE TERRINE AND FOLD OVER THE PARMA HAM TO COVER WHEN THE MOULD IS FULL. PRESS DOWN WITH A WEIGHT IN THE FRIDGE – THIS WILL ENSURE IT DOESN'T FALL APART WHEN YOU GO TO CUT IT.

TO PICKLE THE MUSHROOMS, ADD A FEW DROPS OF WHITE WINE VINEGAR AND A PINCH OF SUGAR TO THE REMAINING COOKED MUSHROOMS AND TASTE.

ALLOW THE TERRINE 24 HOURS IN THE FRIDGE TO SET PROPERLY. TO SERVE, CAREFULLY CUT A SLICE WITH A HOT, SHARP KNIFE AND PLACE IN THE CENTRE OF A PLATE WITH THE PICKLED MUSHROOMS DOTTED AROUND.

