



Coarse Country Pâté

Ingredients

350 g veal shoulder
450 g streaky pork, with as much fat as possible
275 g dry-cured smoked streaky bacon
225 g pig's liver
20 juniper berries
20 whole black peppercorns
1 tsp salt
0.25 tsp ground mace
2 large cloves garlic, crushed
1 tsp thyme, chopped
120 ml dry white wine
25 ml brandy

To garnish

3 bay leaves
1 sprig juniper berries

Method

1. Process the different meats one at a time (finishing with the pigs' liver, as this is the messiest). Cut the meat into rough pieces, place them in the food processor bowl and process until quite finely chopped. Next, tip the meats into a large mixing bowl and mix them together very thoroughly.
2. Coarsely crush first the juniper berries and then the black peppercorns in a pestle and mortar and add these to the meat, along with 1 heaped teaspoon of salt, the mace, garlic and thyme. Mix again thoroughly to distribute all the flavours evenly.

3. Add the wine and brandy and give it a final mix, cover the bowl with a cloth and leave in a cool place for a couple of hours to allow the flavours to absorb.
4. Pre-heat the oven to 150C/gas 2. Pack the mixture into the 1.75 litre terrine or 900 g loaf tin and decorate the top with a few bay leaves and extra juniper berries. Place in a roasting tin half-filled with hot water on the centre shelf of the oven for about 1 hour 45 minutes.
5. Remove from the oven and allow to cool without draining off any of the surrounding juices; once the pâté has cooled, the surrounding fat and jelly will keep it beautifully moist.
6. When the pâté is cold, place a double strip of foil across the top and put a few weights on to press it down for at least a few hours - it helps to make the pâté less crumbly if you want to serve it in slices. If you don't have any scale weights, use any heavy object instead. If you don't weight it you can serve it in chunks rather than slices. Then, place the pâté, weights and all, into the fridge overnight.
7. To serve the pâté you need to take it out of the fridge at least 30 minutes ahead, to return it to room temperature, then turn it out of the terrine or loaf tin and remove the surrounding jelly and any fat.