

BOAR TERRINE WITH GREEN PEPPERCORNS

BY ANTONIO CALO



Ingredients (For 4 people)

- 500 g boar meat
- 500 g pork neck
- 200 g duck foie gras
- 18 g salt
- 3 g ground pepper
- 1 egg
- 1 shallot
- Thyme, bay leaf
- 1 tbsp green peppercorns
- ½ litre white wine
- 1 dl port wine
- ½ litre clear jelly

Preparation:

Marinate the boar meat and pork neck in the white wine for 24 hours along with the minced shallot, thyme and bay leaf.

Marinate the coarsely cubed foie gras in the port wine for 24 hours.

Drain the meat. Remove the shallot, thyme and bay leaf, and coarsely chop the meat in a chopper.

Work the meat into the foie gras and egg, and season with salt, pepper and green peppercorns. Add the port wine and half the marinade.

Place in a terrine and bake in a water bath at 160°C for 1 1/2 hours.

Pour off the excess grease and incorporate the heated jelly.

