

# Christmas Duck and Pheasant Terrine

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*This terrine looks absolutely beautiful when it comes to the table. Give it long enough to set properly and you'll be able to slice it and you'll be able to see all of the lovely layers.*

## Ingredients:

500g skinned and boned pheasant breasts  
400g skinned and boned duck breasts  
150g chicken liver  
400g whole peeled chestnuts  
100g dried cranberries  
12 strips of bacon  
425ml chicken stock  
100ml brandy  
Salt and pepper  
1 egg  
1 tbsp. olive oil  
1 ½ tsp. ground allspice

## Directions:

1. Put the chestnuts into a saucepan with the stock and bring to a simmer. Cook for 25 minutes and then remove the chestnuts, allowing them to cool, reserving the stock.
2. Neatly slice around half of the pheasant breasts into long, thin slices. Mix them with the cranberries, half of the allspice, salt and pepper and half of the brandy. Set this mixture to one side.
3. Mince together the duck, remaining pheasant breasts and liver together in a food processor until almost smooth. Season well and then set to one side in another bowl.
4. Roughly chop half of the chestnuts and mix them into the pheasant strips, and mince the remaining chestnuts and mix them into the minced meat mixture. Mix the rest of the brandy and the rest of the allspice into the minced meat mixture and season well.
5. Lay the bacon slices into a loaf tin, working widthways and overlapping all the way. Lay some strips in the tin lengthways too until the loaf tin is fully lined with bacon. Make sure that there is plenty of bacon overlapping the edges of the loaf tin.
6. Strain the brandy from the pheasant strips into the minced meat mixture and then mix the olive oil, the egg and 2 tbsp. of the reserved stock into the minced meat. Stir well to combine.
7. Put a third of the minced mixture into the loaf tin and press down firmly. Layer with one third of the pheasant strips and cranberries, and then repeat until you've used all of the strips and all of the minced meat mixture.
8. Finish the terrine by laying some more bacon lengthways over the top of the terrine mixture. Pull the bacon strips from the sides of the tin and layer them over the top of the terrine, pressing down firmly.
9. Cover with foil and put the loaf tin into a roasting tin half filled with boiling water. Cook for an hour – hour and a half, or until a skewer inserted into the centre comes out hot.
10. Once cooked, place a plate on top of the terrine and weight it with beans. Cool it down and then put it into the fridge for two or three days before slicing and serving.

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