Rabbit terrine with with pistachios

Cuisine: **English**
Food category: **Minced meat**

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Program steps

1	Combination	70 %	Termination by core probe temperature	65 °C	130 °C	100 %	

Ingredients - number of portions - 15

Name	Value	Unit
whole rabbit	2	pcs
minced pork	400	g
pork fat	200	g
pistachio kernels	200	g
fresh thyme	30	g
garlic cloves, finely chopped	3	pcs
shallots finely diced	2	pcs
salt, pepper	15	g
streaky bacon	20	pcs

Nutrition and allergens

Allergens:
Minerals:
Vitamins:

Nutritional value of one portion	Value
Energy	50.1 kJ
Carbohydrate	3 g
Fat	3.2 g
Protein	5.1 g
Water	0 g

Directions

Bone the rabbit and separate loins from legs. Cut the leg meat into little pieces. Dice pork fat and quickly blanch on team. Cool it down and add to rabbit meat. Pick thyme leaves, chop finely and add it to diced meat along with minced pork, diced shallots, garlic,pistachios and season with salt and pepper. Mix thoroughly and check for seasoning. Line your terrine mold with bacon slightly overlapping each other and sides of a mold. Place half of meat mixture into mold pressing nicely and evenly. Put loins on top and cover with mixture on top. Again pressing evenly. Cover with overlapping bacon. And braise in our premium combi oven with temperature core probe stuck in loins preventing from over cooking.

When it's done, cool in fridge using weight of another mold filled with water or equivalent pressing the cooked meat. When completely cooled, remove terrine from mold and slice into portions. You should end up with nice mosaic of meat pieces, pistachios and round loin in middle.