

Game Pâté

The perfect dish to make for the Christmas break. Can be made in advance and frozen.

240g streaky bacon
350g pheasant minced or blitzed
in a food processor
675g fatty pork, e.g. belly, minced
1 pheasant breast, diced
2 tbsps brandy
8 tbsps wine
1 clove garlic, crushed
6-8 juniper berries, chopped
2 tbsps fresh rosemary, chopped
2 tbsps fresh thyme, chopped
Small bunch fresh coriander, chopped
Salt and freshly ground black pepper
Bay leaves for decoration

Chop half the bacon into small squares, reserving the other half, and mix together with the other ingredients. Allow to stand for an hour for the flavours to develop if time allows. Put into a terrine or large oven-proof baking dish, smooth the top and arrange the remaining bacon slices diagonally across. Decorate with the bay leaves. Place, uncovered, in a baking tin of hot water to come half way up the sides and cook in a slow oven (150C, 300F, Gas Mark 2) for 2 to 2½ hours.

The pâté is cooked when it starts to come away from the side of the dish and the juices run clear when a skewer is inserted into the middle. Remove from the oven and weight down (use a similar sized dish with kitchen scale weights or even a brick covered with tinfoil). Allow to cool then refrigerate overnight before cutting into slices. Serve with crusty bread.