

RECIPECARD

Saturday, November 28th 2020 @ 11am

INGREDIENTS

Serves 6

1 tbsp Olive oil	125g Breadcrumbs
2-4 Garlic cloves <small>crushed</small>	400g Chestnut puree <small>canned (unsweetened)</small>
175g Mushrooms <small>sliced</small>	Zest of ½ orange
175g Red onions <small>sliced</small>	Juice of 1 orange
6 tbsp Brandy	1 tbsp Thyme <small>chopped</small>
8 Whole chestnuts <small>vacuum packed or canned (unsweetened)</small>	1 tbsp Tarragon <small>chopped</small>
1 Egg <small>beaten</small>	Salt and pepper

METHOD

Heat oven to 180oC, lightly grease a 900g loaf tin.

Heat oil in large saucepan, gently fry the garlic, mushrooms and onions for 7-8 minutes until tender and lightly browner, stirring frequently.

Add the brandy to the pan and simmer for 1-2 minutes until reduced, Remove from heat and leave to cool for 3 minutes.

Break the chestnuts into pieces and stir them into mushroom mixture with the egg and rest of the ingredients using a wooden spoon to break up puree.

When mixture is thoroughly combined, spoon it into the loaf tin, smooth over the top and bake for 45 minutes or until top is browned.

DIETARY TWEAKS

Leave the egg out for vegan. Replace breadcrumbs with GF breadcrumbs for a gluten free.

Episode

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The Christmas Series

TERRINE



VICTORIA LANDON

THE FREE RANGE CHALET



MARNI XUTO
HOST

