



## **Bacon and Cabbage Terrine**

**Makes one 2lb loaf tin/terrine**

### **Ingredients:**

- 3 Ham Hocks (1 smoked and 2 green)
- 1 Green Cabbage
- 1 Onion (peeled)
- 1 Carrot (peeled)
- 1 Bay leaf
- 5 Cloves
- 5 Black Peppercorns
- 250g Butter
- 10g Bread Soda

### **Method:**

1. Bring ham hocks to the boil in cold water. Strain.
2. Bring ham hocks to the boil again in fresh cold water. Add the onion, carrot, bay leaf, cloves and peppercorns.
3. Turn down to a simmer and cook for two hours or until the ham is falling from the bone. Reduce 1 litre of the cooking stock to 250ml. Remove and roughly dice the carrot.
4. Remove outer leaves from cabbage and discard. Reserve some of the green leaves whole, removing the stalk from the centre. Blanch and refresh in iced water.
5. Bring a pot of salted water to the boil. Finely chop the remaining cabbage.
6. Put the bread soda into the boiling water. Add the chopped cabbage and cook for 3-4 minutes. Strain cabbage.
7. While still warm stir in the butter.
8. Line a terrine with a double layer of clingfilm.
9. Dip the cabbage leaves into the reduced stock and line the terrine.
10. Fill the terrine with the cooked ham hock, buttered cabbage and the diced carrot.
11. Fold over the cabbage leaves and clingfilm.
12. Press with a weight (a pound of butter maybe) and allow chill overnight.
13. Turn out of terrine and rewrap in clingfilm.
14. Slice to your preferred thickness and serve with some crusty bread and wholegrain mustard.