



GOURMET RANGE
RESTSSO
Turkey Terrine

PRESSED LEMON TURKEY & TURKEY LIVER TERRINE

HERE'S A 2 HAT RECIPE FOR YOU TO TRY, THIS ONE IS MORE TIME
WITH JUST A LITTLE EFFORT ON YOUR PART!

You will require 2 x 2lb loaf tins to form the terrine

INGREDIENTS:-

2 turkey drumsticks, uncooked
4 whole chicken legs, uncooked
Brine mixture – see recipe'
1 ltr cold turkey stock (make from all the bones and trimmings –
failing that use a chicken stock cube made up to a litre)
1 bay leaf
1 small sprig of thyme
2 strips of lemon zest, use a potato peeler to remove it from the
lemon below
1 fresh lemon
1 tsp picked thyme leaves, roughly chopped
Salt
Milled black pepper
1 turkey liver (this will come as part of the giblets within the cavity
of the bird)
1 dstp sherry vinegar
1 tsp olive oil

METHOD:-

Put the turkey drumsticks and chicken legs into the brine and leave
for 1½ hours. Drain then rinse under cold running water. Put into
a deep pan pour in the stock and add the bay, thyme and lemon
strips, the meats should be covered with liquid if not top up with

cold water until just covered. Bring to the boil, cover with a lid, then
reduce the heat and simmer gently for 45 mins or until the flesh is
coming away from the bones. Lift the drumsticks and legs out from
the cooking liquor into a strainer and allow to stand for 10 minutes
allowing to cool a little. Pass 500mls of the cooking liquor into a
small saucepan and put over a high heat and reduce till you have
approx 100mls left (it should be sticky and highly seasoned). Set
aside and keep warm. Line one of the 2lb loaf tins with cling film.
Trim the turkey liver and cut into 1.5cm approx pieces. Sit on
kitchen paper to remove excess moisture. Heat a small non stick
frying pan on the stove. Add the oil. Lightly season the livers with
salt and pepper. Fry the livers quickly on all sides, they will colour
up very quickly if the pan is hot enough. Add the sherry vinegar
and toss the livers two or three times in the pan to coat them
evenly, turn out onto more kitchen paper to soak up excess juices
and spread them out to cool. Now onto the turkey and chicken >
remove the skins and discard. Pick over and remove all the meats
from the bones, gristle and sinew. Put the picked meat into a bowl
add the chopped thyme. Grate, finely, the remaining lemon zest
(not the white pith, which is bitter) over. Add the reserved reduced
cooking liquor mix well, taste and adjust the seasoning with salt,
pepper and a squeeze or two of lemon juice if needed. So on to
building the terrine > firstly place an even layer of the picked meats
into the bottom of the, cling film lines, loaf tin then dot in several
places with the seared livers. Repeat until all of the meats and livers
have been used up. Press gently with back of your hand down onto
the meats to level then fold over the excess cling film to seal the
terrine. Take the other loaf tin and sit it inside the filled one. Place
a few heavy tins or packets of butter on top to weight down and
compress (hence the name 'Pressed Terrine'). Then put in the fridge
and leave overnight to chill completely and set firm.

MARTIN'S TIP:- *when ready to serve, turn out the terrine and leave
wrapped in the cling film, cut into slices, remove the film after
cutting – the film helps the terrine from breaking up. Any leftover
cooking liquor makes a great base stock for a soup or gravy – so
don't discard it – strain, chill and freeze it for a later date!*