



HAM HOCK TERRINE WITH HOMEMADE PICCALILLI & SOURDOUGH TOAST

INGREDIENTS

500g Ham Hock
 1 tbsp Whole Grain Mustard
 Small Handful of Fresh Parsley, Chopped

For The Stock

250ml Cider
 1 Carrot, Chopped
 1 Celery Stick, Chopped
 1/2 Onion, Chopped
 1 Bay Leaf
 3 Thyme Sprigs
 3 Whole Peppercorns
 1 Star Anise

For The Piccalilli

150g Cauliflower, cut into small florets
 1 Courgette, cut into small chunks
 3 Shallots, peeled and cut into chunks
 200ml Malt Vinegar
 1 tbsp English Mustard
 1tsp Coriander Seeds
 2tsp Mustard Seeds
 Pinch of Tumeric
 1/2 tsp Cumin Seeds
 4 tsp Plain Flour
 70g Caster Sugar
 1 Bay Leaf

For The Sourdough Toast

Loaf of Sourdough Bread

METHOD

- **To make the piccalilli**, put the vegetables in a bowl and toss with 2tsp sea salt. Leave, covered at room temperature for four hours.
- Drain the vegetables and wash well under cold water. Put 60ml of the vinegar in a bowl with the mustard powder, coriander seeds, mustard seeds, cumin, turmeric and flour. Mix into a paste.
- Heat the remaining vinegar, sugar, bay leaf and a pinch of salt until the sugar dissolves, then pour in the mustard vinegar mix. Bring to a simmer and stir for 5 minutes until the mixture thickens. Fold in the drained vegetables, heat for a further minute, then remove from the heat. Store in an airtight container in a cool dark place (for up to six weeks)
- **To make the terrine**, cut lengths of cling film big enough to fit your mould, making sure enough fits properly inside and plenty is left outside to cover completely. Layer 5 or 6 lengths on top of each other, being sure to flatten out any air holes, and careful not to create any holes. Grease the tin lightly with oil, then press the cling film into the mould, being sure to flatten to all sides and into each corner, again, being careful not to tear. Set aside.
- Put the gelatine in a bowl of cold water and bloom until soft. Put the ham hocks in a large pan with the stock ingredients. Cover with cold water. Set pan over a high heat and bring to the boil. Reduce heat to a simmer, cook for 2 and a half to 3 hrs or until the meat falls from the bone. Leave to cool in the pan.
- Whilst your hocks are cooking, slice your sourdough loaf (day-old loaf works best) into 1cm thick slices. Lay flat on a lined baking tray, brush lightly with olive oil and cook in a preheated oven at 130°C turning once, until golden brown & crispy.
- Remove the hocks, then strain the stock through a fine sieve into a pan. Set aside. Shred the ham, leaving some large chunks, removing as much fat and sinew as possible. In a large bowl, mix the ham with the mustard and parsley. Press the mixture into the prepared terrine.
- Bring the reserved stock back to a rapid boil and reduce by half. You should have about 600ml liquid remaining. Remove from the heat. Meanwhile, soak the gelatine in cold water for 5 mins to soften. Remove from the water, then squeeze out any excess liquid. Add the gelatine to the hot stock and stir well.
- Pour enough of the stock over the ham to just cover. Tap terrine firmly on a hard surface to knock out air pockets, then cover with the over lapping cling film. Chill for 3-4 hrs or overnight.
- Once firmly set, use the cling film to carefully remove from the mould, turn onto a chopping board, cut into slices and serve chilled