



SUMMER VEGETABLE TERRINE WITH HOMEMADE PICCALILLI & SOURDOUGH TOAST

INGREDIENTS

For The Terrine

6g (2tsp) Agar Powder
300ml Vegetable Stock
175g Carrots, peeled & sliced into matchsticks
150g Courgettes, sliced into matchsticks
150g Celery or Celeriac, peeled & sliced into matchsticks
75g Peas
100g Spinach
Salt & Pepper

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 Turmeric
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.
- Heat the stock and cook the vegetables one after the other, one at a time (15 minutes for carrots & beans, 10 minutes for courgettes & celeriac, 5 minutes for peas). Run under cold water to stop them from further cooking.
- Wash the spinach, add the olive oil to a frying pan and cook for 3 minutes, chop and set aside.
- In a saucepan, bring a little of the stock to the boil. Whilst you are waiting for it to come to temperature, make your sourdough toasts.
- 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.
- Add the spinach and gelatine to the stock. Mix well and remove from the heat. Set aside and leave to cool for a few minutes.
- Pour approximately 1cm of the stock and gelatine mixture into your mould and refrigerate. Once set, arrange the vegetables on the bottom and peas in the middle. Pour the remaining stock mixture on top. Cover with the clingfilm and refrigerate the terrine for several hours until firm.
- Once set, use the clingfilm to gently lift the terrine from the mould and turn onto a chopping board, cut into slices and serve chilled with the piccalilli.