

# Pigs Head Terrine



**Cooking time:** 6 hrs

## how to cook

- 1 Place the pigs' head into cold water and bring to the boil. Once boiling, drain the water and replace with fresh cold water. Add the chopped vegetables, 4 sprigs of parsley and the bay leaf. Bring to the boil and simmer for 4-5 hours. Add water from time to time to ensure that the meat is always covered.
- 2 Soak the dried apricots in boiling water and set aside.
- 3 Remove the head from the water and leave to cool. Meanwhile, put the stock back on the heat and boil rapidly for about 20 minutes so that it reduces. Remove 1 litre of stock and, in a separate pan, dissolve the gelatine in this stock over low heat.
- 4 Line a large terrine mould with clingfilm. Pick the meat from the head - you'll need 400g meat torn into 2cm chunks.
- 5 Thinly slice the apricots and dice the cooked pork or ham into 1cm cubes, combine with the head meat in a bowl and add the parsley. Add half the mixture to the terrine mould, season and just cover with stock. Mix carefully to integrate the stock. Fill to the top with the remaining mix, season again and add more stock to cover. Press the meat down slightly to make sure it's all covered, once cooled refrigerate and leave overnight to set.

## what you need

- 1 pig's head
- 150-250g dried apricots
- 200g cooked pork or ham
- ½ bunch parsley, 4 sprigs left intact, the rest finely chopped
- 1 each of leek, onion, carrot, chopped
- 1 bay leaf
- 1½ sachets gelatine, or enough to set 1 litre of stock, according to packet instructions

Visit our website for more recipes [www.johnpenny.co.uk](http://www.johnpenny.co.uk)