



**Miele**

# Lamb terrine

By Shannon Bennett

**25 minutes**

Prep time

**6 hours 30 minutes**

Cooking time

**15 Servings**

Serves

## INGREDIENTS

### Stage 1

2kg Lamb leg, seasoned with salt and white pepper  
2kg duck fat  
1 garlic bulb, cut in half  
2 rosemary sprigs

### Stage 2

300g Lamb leg confit meat, 3 eschallots, finely chopped  
1 cup flat leaf parsley, chopped  
1 garlic bulb, confit  
½ cup dried cranberries, rehydrated in hot water for 10 minutes, drained  
2/3 cup roasted pistachio nuts  
½ cup lamb cooking juices  
½ teaspoon salt  
1 teaspoon lemon zest

## **METHOD**

### **Stage 1**

1. Pre-heat oven on Fan Plus 120°C. Place medium Gourmet oven dish on shelf position 2 and heat empty dish for 10 minutes.
2. Place lamb in a hot oven dish with duck fat, rosemary and garlic, cover with foil or lid and cook for 6 hours.
3. Remove lamb from duck fat and pick meat from bones and cool, set aside to be used in stage 2.

### **Stage 2**

1. Remove the skin from the confit garlic bulb and puree.
2. Combine all ingredients in stage 2.
3. Press lamb mixture into a lined mould measuring 11cm x 28cm and cover with plastic wrap and weigh down with some heavy cans. Set in fridge overnight.

### **To serve**

1. Cut terrine into desired portion size and serve with pickled radish, cornichons, pickled baby beets and toasted sourdough bread.

### **Hints and tips**

- Duck fat can be filtered and re-used. Let the fat solidify and remove the meat sediment. Keep the sediment for a jus. Pack the filtered fat in an airtight container and refrigerate or freeze for later use.