

# Rabbit terrine with with pistachios

Cuisine: **English**  
Food category: **Minced meat**



Author: **Ondrej Vlcek**

Company: **Retigo**



## Program steps

1

 Combination

 70 %

 Termination by core probe temperature

 65 °C

 130 °C

 100 %



## Ingredients - number of portions - 15

| Name                          | Value | Unit |
|-------------------------------|-------|------|
| whole rabbit                  | 2     | pcs  |
| minced pork                   | 400   | g    |
| pork fat                      | 200   | g    |
| pistachio kernels             | 200   | g    |
| fresh thyme                   | 30    | g    |
| garlic cloves, finely chopped | 3     | pcs  |
| shallots finely diced         | 2     | pcs  |
| salt, pepper                  | 15    | g    |
| streaky bacon                 | 20    | pcs  |

## Nutrition and allergens

Allergens: Tree nuts

Minerals: Calcium, Iron, Magnesium, Phosphorus, Potassium, Zinc

Vitamins: Vitamin B6, Vitamin E

| Nutritional value of one portion | Value    |
|----------------------------------|----------|
| Energy                           | 244.8 kJ |
| Carbohydrate                     | 6.7 g    |
| Fat                              | 22.4 g   |
| Protein                          | 7.8 g    |
| Water                            | 0.7 g    |

## Directions

Bone the rabbit and separate loins from legs. Cut the leg meat into little pieces. Dice pork fat and quickly blanch on team. Cool it down and add to rabbit meat. Pick thyme leaves, chop finely and add it to diced meat along with minced pork, diced shallots, garlic,pistachios and season with salt and pepper. Mix thoroughly and check for seasoning. Line your terrine mold with bacon slightly overlapping each other and sides of a mold. Place half of meat mixture into mold pressing nicely and evenly. Put loins on top and cover with mixture on top. Again pressing evenly. Cover with overlapping bacon. And braise in our premium combi oven with temperature core probe stuck in loins preventing from over cooking.

When it's done, cool in fridge using weight of another mold filled with water or equivalent pressing the cooked meat. When completely cooled, remove terrine from mold and slice into portions. You should end up with nice mosaic of meat pieces, pistachios and round loin in middle.