



GLAZED CURED SALMON TERRINE

- with artichoke and Northland purple potato, fennel cucumber pickle, balsamic reduction



A glorified quiche that uses bacon instead of pastry! Match it with a sauvignon blanc or a dryish pinot gris.

GLAZED, CURED SALMON TERRINE

- 500g cured or smoked salmon
- 500g sliced pancetta (cured, dried belly bacon)
- 300g diced gruyère cheese
- egg custard
- 5 whole eggs
- 300ml cream
- 300g purple fleshed potatoes (boiled)
- 300g artichoke hearts

For the salmon gravlax use a small salmon, so you can use one skinned side per terrine. Use good quality canned artichoke hearts, cut in half, and egg custard blended with gruyère cheese and seasoned with lemon pepper. Fine sliced pancetta.

Line the terrine mould with Gladwrap. Then line with pancetta, then a thin layer of thick custard mix. Then line with artichoke halves, some more custard, then the side of cured salmon, more custard, then thick slices or whole baby potatoes. If small enough, more custard to fill. Top with pancetta, seal with Gladwrap and bake in a watered tray in a medium oven at 160°C for 45 minutes. Refrigerate. (A bread tin lined with wrap is as good as a terrine mould).

SHAVED FENNEL, CUCUMBER PICKLE

- 200ml rice wine vinegar
- 100g palm sugar
- 12 coriander stalks, chopped
- 2 tsp grated ginger
- 2 red chilli, minced
- 2 cloves garlic, minced
- 2 cucumbers, seeded and sliced
- 1 fennel bulb, fine sliced

Method

Boil vinegar and palm sugar. Place coriander, ginger, chilli and garlic in a bowl and pour over hot vinegar/sugar mix. When cool, add cucumber and fennel. Marinate for a minimum of one day. This my favourite pickle recipe; it's so versatile.

BALSAMIC REDUCTION

- ½ red wine vinegar
- ½ balsamic vinegar reduced down to a syrup

PRESENTATION

Zigzag the plate with balsamic reduction, fennel cucumber pickle in a small pile on side of plate, warm terrine slice in a hot oven (Note: don't leave the terrine in the oven for too long, otherwise it will fall apart) and place the slice of terrine in the centre of the plate. ■

CHEF:
PETER BECKER

RESTAURANT:
KNIGHTS



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