

Ham Hock and Moss House Rhubarb Terrine

Serves 6

Ingredients

1 ham hock
1 chopped carrots
¼ head of celery, chopped
1 onion, chopped
1 bay leaf
2 cloves
1 shallot, finely chopped
50g dried apricots, chopped
50g dried prunes, chopped
10g tarragon, chopped
10g parsley, chopped
50g Yorkshire rhubarb
80ml reduced beef stock
1ltr water
500g sugar

Method:

Preparing the rhubarb:

Peel the rhubarb and cut into batons of 5cm length, then cut the batons in 3 length wise, place the sugar and the water in a saucepan and bring to the boil, put in the rhubarb batons and cook for 30 seconds, remove the batons from the syrup and cool down, reserve in the fridge

Cooking the ham hocks:

Before cooking the ham hock you need to soak it in water for a couple of hours to eliminate the excess of salt and impurities from the meat.

Once soaked rinse the ham hock under the cold water tap and place it in a large saucepan then cover with water, add the chopped carrot, onion, celery, bay leaf, cloves, and boil on medium heat for 2 hours or until the meat falls off the bone, always making sure the ham is covered with water, if necessary add more water.

Once cooked take the ham hock out of the water and leave to cool before picking the meat off the bone, once cooled finely pick the meat off the bone and place in a large bowl.

Making the terrine mix:

Add the chopped shallot, apricot, prunes, herbs and the beef stock to the meat and mix well.

On your kitchen work top place a 40cm long layer of cling film, double that layer by adding another layer over the top (doubling the layer of cling film will make it a lot easier to handle and roll).

Place half of your terrine mix length wise in the middle of the sheet of cling film then apply the rhubarb batons over the top, add the other half of terrine mix over the top of the rhubarb, fold the cling film over the top and roll tight into a sausage shape by grabbing the extremities.

Reserve the terrine in the fridge for a couple of hours to set.

Once set your terrine is ready to slice.

The terrine can be served with salad leaves, toasted bread and chutney

Enjoy!