

Arkendale Honey Ham Hock redcurrant and black pudding terrine, raspberry jelly

Serves 4

Ingredients

1 ham hock
1 carrot
2 cloves
1 bay leaf
½ onion
1 stick of celery
¼ leek
60g redcurrants
60g diced blackpudding
50ml reduced beef stock
1 chopped shallot
50g chopped parsley
30g Arkendale honey
1 punnet fresh Yorkshire raspberry
25g caster sugar
½ leaf gelatine
50ml raspberry coulis
4 portions of mixed salad leaves

Method

NB: the terrine part of the recipe needs to be done the day before as it takes a while to cook and also to ensure that the terrine is set properly.

Place the ham hock in a metal bowl or a plastic container and under a cold running tap to remove all excess of salt and impurity naturally contained in the ham, leave to soak in cold water for a minimum of 2 hours.

In a large sauce pan place the cloves, bay leaf, celery, onion, carrot and leeks, add the soaked ham hock and cover with cold water, bring to the boil and cook for a minimum of 3-4 hours or until the ham is falling off the bone, drain the ham and leave to cool down for a while.

Pick the meat from the bone and place into a mixing bowl, add the reduced beef jus, the chopped shallots, chopped parsley, honey, redcurrants and the black pudding, mix gently together using your hands in a folding motion.

Unroll a 50cm length of cling film onto a table and repeat the process again with another piece over the first one, using an oven cloth remove the air trapped in between the two sheets

NB: this process allows you to obtain a stronger sheet of film which will be easier to handle for the rolling of the terrine.

Place the terrine mix into the middle of the cling film and form a sausage shape, fold one side of the sheet over the shaped terrine and roll gently, grab both ends and try to tighten the sausage by rolling it, tie a knot at both ends and place in the fridge for a good 12 hours.

Place the fresh Yorkshire raspberries into a metal or glass bowl, pour the sugar over the top and cover with cling film, place over the top of a saucepan of boiling water and leave to simmer gently for 1 hour, without mixing it just sieve the juice out of the cooked raspberries into another container, add the gelatine leaf and mix well, place in the fridge to set, once set cut into your favourite shape and keep in the fridge.

Place the sliced terrine to one extremity of the plate, on the opposite side place your shaped jelly; place the dressed salad in the middle and the raspberry coulis around.
Enjoy!!!