

PORK TERRINE WITH SAGE AND APRICOTS WITH QUICK PICCALILLI

Serves 6-8

Takes about 50 mins

450g (1lb)	Lean pork mince
225g (8oz)	Lean smoked dry cured streaky bacon, 50g (2oz) chopped finely, remainder left as whole rashers
1	Small onion, peeled and chopped
	Knob butter
2	Large sprigs fresh sage, chopped
	Seasoning
50g (2oz)	Dried apricots, roughly chopped

For the Piccalilli:

2	Gherkins, sliced
2.5cm (1")	Cucumber, sliced
¼	Red pepper, thinly sliced
15ml (1tbsp)	Vinegar from gherkin jar
30ml (2tbsp)	Honey
5ml (1tsp)	English mustard



Preheat oven to Gas Mark 4-5, 180°C, 350°F

Grease a 450g (1lb) loaf tin with a little oil and line the tin with bacon rashers (stretch using the back of a knife) – allow to hang over the end of the tin. Lightly fry the onion in butter and cool slightly.

Mix together in a bowl the mince, chopped bacon, onion, sage and season well.

Place half the mixture into the tin and press down. Sprinkle over the apricots and top with the remaining mince mixture. Fold over the overhanging bacon and place remaining rashers over the top.

Cover well with foil and put into preheated oven for about 40 minutes, until set. Open foil for a further 10 minutes to brown off.

To make the piccalilli: Mix together gherkins, cucumber and red pepper. Add vinegar, honey and English mustard. Mix well and cover to leave flavours to infuse. This keeps well overnight in the fridge.

Serve either hot or cold with quick piccalilli.