



HAM TERRINE WITH PRESERVED QUINCE FROM RUDOLF AND KARL OBAUER



QimiQ BENEFITS



25



easy

INGREDIENTS FOR 10 PORTIONS

250 g Ham
2 Shallot(s)
Vinegar
Brandy
1 tsp Granulated sugar
250 g QimiQ Classic
Horseradish, grated
Ham, sliced
Salt and pepper

FOR THE QUINCE

600 g Quinces, fresh
600 g Granulated sugar
Lemon juice, from 1 lemon
3 cm Cinnamon rind
1 Star aniseed
1.5 g Black pepper, crushed
2 Cloves

METHOD

1. Peel the quinces. Remove the stones and slice into segments.
2. Bring one litre of water with the sugar, a shot of lemon juice, cinnamon, star anise, pepper and cloves to the boil.
3. Divide the quinces equally amongst preserving jars and fill with the boiling hot spiced liquid. Seal the jars immediately and cook in a hot oven at 180° C in a deep water bath (water level should be just below the lid).
4. For the terrine, finely mince the ham. Peel the shallots and finely dice. Cook the shallots with a shot of water, vinegar and brandy and some sugar until soft.
5. Melt the QimiQ Classic. Add the remaining ingredients, blend smooth and season to taste with salt and pepper.
6. Line a terrine mould with cling film. Pour the mixture into the mould, smooth off the surface, cover with cling film and chill for at least 6 hours.
7. Tip the terrine out of the mould, peel off the cling film and slice. Serve with the quince, quince juice and freshly grated horseradish.