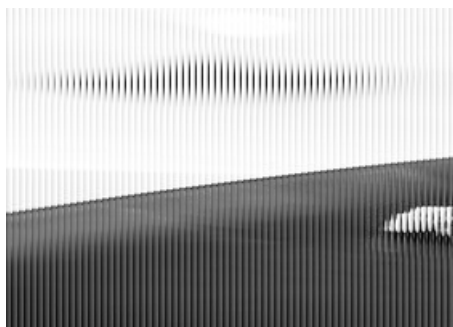




WILD GAME TERRINE



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Reduces skin formation
- Longer shelf life without loss of quality
- Guaranteed to succeed



25



easy

INGREDIENTS FOR 8 PORTIONS

FOR THE BREAD COATING

- 80 g** White bread, finely sliced
- 20 g** Garlic, minced
- 12 g** Rosemary
- 360 g** QimiQ Classic, room temperature
- Salt and pepper

FOR THE FORCEMEAT

- 100 g** Shallot(s), finely sliced
- 40 g** Porcini mushrooms, finely sliced
- 200 g** Venison fillet, rare
- 240 g** QimiQ Classic, room temperature
- 120 g** Venison fillet, rare
- Salt and pepper

FOR THE CHARD ROLL

- 120 g** QimiQ Classic, room temperature
- Salt and pepper
- 200 g** Chard, blanched
- 80 g** Venison fillet, rare

METHOD

1. For the bread coating, fry the bread, garlic and rosemary and allow to cool.
2. Whisk QimiQ Classic smooth. Add to the bread mixture and mix well.
3. Season to taste and spread onto a sheet of cling film. Roll into a flat square and chill well.
4. For the forcemeat, fry the shallots and mushrooms and allow to cool.
5. Blend the 200 g diced meat and QimiQ Classic smooth.
6. Add the fried mushroom mixture and 120 g diced meat and season to taste with salt and pepper. Spread onto the bread coating.
7. For the chard roll, whisk QimiQ Classic smooth.
8. Season to taste with salt and pepper and spread on the blanched chard leaves. Layer with the thinly sliced meat and roll up.
9. Place the chard roll onto the forcemeat, roll into a large sausage and chill well.