**COUNRTY STYLE TERRINE**

**120 g terrine**

**Pickles**

**Cornichon**

**Dijon mustard**

**Sourdough bread**

**TERRINE DE CAMPAGNE**

**1.8 kg rabbit meat finely diced by hand (or pork meat or any other meat)**

**1.5 kg chicken liver soaked in milk**

**1.5 kg pork belly skin off**

**1.5 kg pork fat**

**1 egg**

**200 g Armagnac**

**150 g red wine**

**15 g salt**

**15 g ground black pepper**

**10 g thyme leaves**

**600 g shallot finely diced**

**Alsace bacon sliced to wrap the terrine**

*recipes for 4 small terrines*

* Mix all ingredient and check seasoning

**PICKLED SHISHITO PEPPER**

**1 kg shishito pepper washed**

**700 g cider vinegar**

**30 g salt**

**30 g sugar**

**70 g garlic smashed**

**3 g peppercorn black**

**5 g mustard seed**

**3 g coriander seed**

**10 g thyme**

**10 g rosemary**