

Baeckeoffe

For 6 people · Terrine N°1 / 40 cm

INGREDIENTS

- 750 g beef chuck steak
- 750 g pork shoulder
- 750 g lamb shoulder
- 1 pig's trotter, split in two (optional)
- 1.5 kg potatoes
- 2 leeks
- 2 carrots
- 4 garlic cloves
- 400 g onion
- ¾ litre Riesling or Pinot Blanc
- Parsley, thyme, bay leaf
- 4 or 5 cloves
- Salt and pepper

PREPARATION

1. Cut the meat into small cubes and marinate for 24 hours in the white wine with the bouquet garni, chopped onions, chopped leeks and sliced carrots. Season with salt and pepper.
2. The next day, peel and slice the potatoes. Line the bottom of the terrine with a layer of potatoes, then add the onions, vegetables and meats (including the pig's trotter if using), finishing with a layer of potatoes and onions. Season again with salt and pepper.
3. Pour in the marinade and top up with a little water or broth so the liquid reaches halfway up the terrine.
4. Close the terrine with its lid and bake in a moderate oven (170°C / gas mark 5–6) for 3 hours.
5. Serve with a green salad.

SERVING SUGGESTION

Pinot Blanc, Pinot Noir or Pinot Gris.

Care tip: before first use, soak the pottery in cold water for 12 hours.