

TERRINE



The terrine is more vegetable-based or seafood-based, but a Terrine des Trois Rois or three kings with layering chicken, creamy foie gras, and boozy Armagnac-marinated prunes, is a great example of a traditional meat terrine.

This terrine has texture as much as on flavor. The prunes are ground and pressed into an airy spread that tops a classically dense-yet-light foie gras and coarsely ground chicken, flavored with celery and shallots.

That foie gras pops up quite often in terrines most notably as a foie gras torchon. Torchon means dish towel, though these days many chefs use cheesecloth, twisting the ends of the fabric tightly together to force out excess air and create a uniform texture and shape.