

# **Decorative Terrines**

## **A step up from Pate en Croute**

### **Lesson 7**

## **Advanced Garde Manger**

**Decorative Terrines**

**Frozen Pipes**

**Pate en Croute - pate dough is stable dough**

**Beef Wellington - It's the moisture in the butter that makes the puff pastry puff.**

**Gelee - Flavored, any kind of, liquid that is set in aspic**

**Duxelle - Diced Mushroom mixture - the sky is the limit for variety.**

**Forcemeat - Definition: forcemeat** - mixture of ground raw chicken and mushrooms with pistachios and truffles and onions and parsley and lots of butter and bound with eggs or a mixture of seasoned ingredients used to stuff meats and vegetables

**Internal Garnish Product** - Moisture and flavor.



1. Forcemeat for terrine - Take a portion and put it in robot coupe to lighten it up a little bit. Can add ground chicken, pork, beef, etc.
2. Take step #1 to make finer forcemeat.

Beware of tannis - with this kind of forcemeat you want a high-tasting forcemeat that is much finer.

3. Blanch leek leaves



and line them up in terrine mold.

4. Poach in oven in a water bath. .
5. Vegetable terrines use gelee.
6. Protein terrines use forcemeat.
7. Put terrine with gelee in cooler and terrine with forcemeat in oven.

## Demonstration

1. Keep slices of terrine in numerical order.
2. Take the best 8 looking in sequential order.
3. One of the slices you're not using, take the forcemeat out, chop it up; add a little aspic. Use it to fill in and cover up holes.
4. Dip presentation side of slice in aspic. Don't have to dip both sides.
5. Place wet towel in chafing dish.
6. Make sure water is hot.
7. Place slice on wet towel, this helps to wipe off some of the excess aspic.
8. Put it on bottom of plastic-lined tray. Don't chill pan.
9. Can use a **glazing tool**. It looks like a metal spatula but has a handle and the bottom is perforated.
10. Do process three times - putting on a nice thin coat of aspic each time. Some aspic will go in and some will still come out. The excess that comes out will help to seal it up.
11. Put in walk-in between each glazing for it to set-up.
12. Put aspic in squeeze bottle - keep it warm - some will seep out.
13. You're using the same principles as platters. You want to really sharpen up the food.
14. Can trim off excess with a blow torch and warm knife, or a Sterno can and warm knife.
15. Do not touch slices once you start to glaze them. The slightest smear will appear.

16. Only glaze things that are open to the air - so glaze the cut edge of the Gross Piece.

## Today's Technical Tasks

- ◆ Protein terrine forcemeat
- ◆ Vegetable terrine: Gelee-flavored liquid that is set with aspic.
- ◆ Key - cling film, allows for an easy un-molding. You're looking for a gelee-smooth finish.
- ◆ Each particle should be glued together with gelee.
- ◆ If gelee is weak, it is because there wasn't enough aspic added.
- ◆ Ball park figure: 50% and 50% - equal parts of flavored liquid and aspic.
- ◆ Some fruits block gelee from setting up because they have a certain enzyme.
- ◆ Soy sauce also contains enzyme
- ◆ Fermented beans, too.
- ◆ *Papain* is present in a lot of tropical fruits
- ◆ Internal garnish: a little bit of texture and color gives appeal to forcemeat (specks of herbs, etc).
- ◆ Frozen pipes - It's a form of internal garnish or another variation of internal garnish.
- ◆ Take forcemeat frozen pipe and lay it inside terrine and cover it. It doesn't have to be forcemeat, though.
- ◆ You want to freeze it and make it rigid so it stays in the center.
- ◆ Can use bear forcemeat and make a bear claw footprint.
- ◆ Lead word today is decorative
- ◆ Take all three: en croute, vegetable and protein terrine and plate on mirror.
- ◆ Cooking method is poaching. It's a nice gentle form of cooking.
- ◆ Will coat frozen pipes in something



## Frozen Pipe Technique

1. Sheet of cling film
2. forcemeat in piping bag
3. Cling film - left end over
4. Important: If you want a thick tube, take thumbs and seal film.
5. If you want a thinner tube - put thumbs where piped line of forcemeat is.
6. Using butcher's twine, tie off one end.
7. Roll it after one end is tied and the other end is just twisted
8. Hold twisted end and roll it across table.
9. Take tip of paring knife, pin prick air bubbles and it will force it out.
10. If you rest it on sheet pan, one side will flatten. So you have to hang it in freezer with string tied on twisted end.
11. You can coat outside with something totally dark, such as nori.

