

Roast Garlic and Chicken Terrine with Peppered Jaboticabas.

INGREDIENTS

- 2 chickens
- 2 bulbs of garlic
 - Large handful of basil leaves
- 2 teaspoons of thyme leaves
 - zest of 1 lemon
 - sea salt and freshly ground pepper
- 6 juniper berries (ground)

INSTRUCTIONS

1. Cut off and discard top 1/3 of garlic knobs. Stand on foil, splash with olive oil. Close foil and place in ceramic dish in oven and cook for 1 hour @ 180.
2. Carefully cut off and discard top 1/3 of garlic knobs. Stand on foil, splash with olive oil. Close foil and place in ceramic dish in oven and cook for 1 hour @ 180.
3. Carefully remove skin from chicken in one piece. Use this to line buttered terrine mould. Dice chicken breast and thighs into 1cm pieces and place in bowl. Mix in basil, thyme, lemon zest, ground juniper berries, salt and pepper and garlic confit.
4. Press into mould and fold skin around to enclose filling. Cover with baking paper and foil. Place in ovenproof dish. Fill the dish with enough hot water to come halfway up the side of the terrine and bake at 180 for 1 hour.
5. Remove from water bath, allow to cool. Place flat weight on top and refrigerate overnight.
6. Slice and serve with rocket and serve with peppered jaboticaba dressing. (Balsamic vinegar, ground black pepper, jaboticaba jelly, cinnamon quill, bay leaf and water. Cook over low heat until flavour to your liking :) and cool before using).