

Alpaca and Raisin Terrine

10 Bacon Rashers
¾ cup Raisins
30g Butter
1 medium (150gm) onion chopped.
2 teaspoons ground cumin
1kg leg of Alpaca, boned, chopped
2 cups (140gms) stale breadcrumbs
¾ cup cream
1 teaspoon cracked black peppercorns
1/3 cup chopped fresh parsley
½ cup roasted unsalted cashew

Line a 11.5cm x 21.5cm loaf dish (6 cup capacity) with bacon, leaving ends of bacon overhanging edges of dish. Place raisins in bowl, cover with boiling water, stand for 1 hour. Drain.

Heat butter in pan, add onion and cumin, cook, stirring until onion is soft: Cool. Process onion mixture, alpaca, breadcrumbs, cream and pepper in batches until finely minced. Transfer mixture to bowl, stir in drained raisins, parsley and nuts.

Press Alpaca mixture into prepared dish, fold overhanging bacon over the mixture. Cover dish with tinfoil. Place in baking dish with enough boiling water to come halfway up sides of dish. Bake in moderate oven for about 2 hours or until firm. Cool.

Drain excess liquid from terrine, cover, press weight down on top of terrine, refrigerate until cold.

Slice to serve.

Serves 6 - 8 people.

Can be made up to 4 days ahead.