

			
Medium	24 Hours	Lunch/Supper	6-8 Portions

Cooking the land means giving ingredients time to speak to each other. In this recipe, the black bear meets the character of duck, while cranberries, dune pepper, and Franklin whisky Origin from Maison Sivo add depth and finesse to this boreal harmony.

INGREDIENTS

- 700 g black bear meat
- 350 g pork fat
- 150 g duck hearts
- 150 g poultry livers (finely hand-cut)
- 100 ml Franklin Origin 67/33 Whisky (for maceration)
- 1/4 cup dried cranberries
- 2 tsp dune pepper (ground)
- 1.5 tsp juniper berries (crushed)
- 20 g fine sea salt
- 8 g ground black pepper
- 2 French shallots, minced
- 2 garlic cloves, minced
- 1 tbsp fresh thyme
- 2 eggs
- 80 ml heavy cream (35%)

Jelly

- 1.25 cups water
- 1/2 cup Franklin 67/33 Whisky
- 1/4 cup maple syrup
- 1 packet (7 g) unflavored gelatin powder

ÉTAPES

Grinding:

Pass the bear meat, pork fat, and duck hearts through the meat grinder using a coarse plate. Separately, finely hand-cut the poultry livers with a knife.

Maceration (12-24h)

In a large container, mix all the meats (ground and hand-cut) with the cranberries, spices, and Franklin whisky. Let it rest in the cold so the sweetness of the bear is thoroughly infused with the aromas.

Binding

The following day, incorporate the shallots, garlic, thyme, eggs, and cream into the mixture. Work the mass vigorously by hand until you achieve a very tacky texture.

Cooking

Pack the preparation firmly into a terrine mold. Cook in a water bath in an oven preheated to 150°C (300°F) until the internal temperature reaches 70°C (160°F).

Resting

Let the terrine cool at room temperature, then place it under a press in the refrigerator for at least 12 hours.

Jelly

In a saucepan, combine the water, whisky, and maple syrup. Bring the mixture to a boil, then remove immediately from the heat. Add the gelatin packet and whisk lightly to incorporate it perfectly.

Final Assembly

Let the jelly cool slightly, then pour it over the cold terrine. Return to the refrigerator for about 4 hours to let the jelly set before slicing and serving.

