



GREEK BEEF AND PORK TERRINE WITH YOGHURT AND TOMATO SALAD  
RECIPE

# GREEK BEEF AND PORK TERRINE WITH YOGHURT AND TOMATO SALAD



**COOK TIME** 40 mins  
**PREP TIME** 20 mins  
**SERVES** 4 x

GREEK BEEF AND PORK TERRINE WITH YOGHURT AND SPICY TOMATO SALAD

## INGREDIENTS

- - TERRINE
- 2 cups (450 g) Beef mince
- 2 cups (450 g) Pork Mince
- 2 Tsp MasterFoods™ Chilli Flakes
- 2 Tsp MasterFoods™ Garlic
- 2 Tsp MasterFoods™ Onion Salt
- 2 Tsp Mixed Dried Herbs
- 2 Eggs
- 2 Tbsp Tomato Paste
- 2 Tbsp Barbeque Sauce
- - SALAD
- 1 cup (200 g) chopped Tomatoes
- 1 cup (150 g) chopped Onion
- 1 Tsp MasterFoods™ Mixed Herbs
- 1 Tsp MasterFoods™ Minced Garlic
- 1 cup (250 ml, 8 fl oz.) Olive Oil
- 1 Tsp Salt Greek Yoghurt to serve
- Olive Oil to drizzle

## METHOD

1. Mix the minces with the MasterFoods™ Chilli, Oregano, Garlic, Onion Salt, Mixed Dried Herbs and the Eggs.
2. Place inside a loaf or cake tin and cover with the spread made of Tomato Paste and Barbeque sauce. Roast uncovered for 40 minutes on 160C.
3. Cut up the Tomatoes finely and mix with Onions, the MasterFoods™ Mixed Herbs, Garlic and Olive Oil. Serve big thick slices of the Terrine with Greek Yoghurt and the Tomato salad. Drizzle, with Olive Oil.

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