



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

Share

- [Pinterest \(opens in new window\)](#)
- [Facebook \(opens in new window\)](#)
- [Twitter \(opens in new window\)](#)

- [Download \(opens in new window\)](#)
- [Print \(opens in same window\)](#)

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

RELATED PRODUCTS



MASTERFOODS Dried Mixed Herbs 10g Jar

[See details](#)



MASTERFOODS Seasoning Onion Salt 68g Jar

[See details](#)

METHOD

1. 1.
Mix the minces with the MasterFoods™ Chilli, Oregano, Garlic, Onion Salt, Mixed Dried Herbs and the Eggs.
2. 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. 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.

Source URL:

<https://www.masterfoods.co.nz/Recipes/greek-beef-and-pork-terrine-with-yoghurt-and-spicy-tomato-salad>