



**MARIMAR ESTATE**  
VINEYARDS & WINERY

**Serves 10-12**

**For the terrine:**

2 tablespoons butter  
2 tablespoons flour  
1 cup whole milk  
4 eggs, beaten  
1 pound baked ham, trimmed of fat and chopped  
2 teaspoons finely chopped fresh herb leaves, such as sage, marjoram and thyme, or more to taste  
3 tablespoons amontillado or another flavorful Spanish sherry  
1/2 teaspoon freshly ground white pepper, or to taste  
3/4 teaspoon fresh lemon juice

**To prepare the terrine:** Preheat oven to 350 degrees F. In a small saucepan, melt butter; add flour and cook over medium heat for about 1 minute. Add milk and continue cooking, whisking constantly, until sauce thickens or comes to a boil. Cook for 1 minute and remove from heat. Set aside.

In a large bowl, mix eggs with ham, herbs, sherry, pepper and lemon juice. Add white sauce and blend well. Taste for seasoning; salt may not be necessary.

Butter a 5-cup rectangular mold and a piece of parchment or waxed paper cut to fit the bottom. Pour mixture into mold and place it inside a larger pan filled with boiling water at least 1/2 inch up the sides of the mold. Bake in the 350-degree oven for 30 minutes; remove from water and bake for another 25 to 30 minutes, or until a cake tester comes out clean. Let cool.

**To prepare the tomato sauce:** Shortly before serving, finely mince parsley in a blender or food processor. Add remaining ingredients and purée. Taste for seasoning.

**To assemble the dish:** Unmold terrine onto a board and cut it into 10-12 slices. Spoon some sauce on each dish, and place a slice of terrine on top. Arrange 3 chives and 2 tomatoes next to each slice of terrine. Serve at room temperature.

*Pastís de Pernil*  
(Ham Terrine with Herbs in a  
Fresh Tomato and Parsley Sauce)

**Recipe from:**  
*The Catalan Country Kitchen, page 46*  
**by Marimar Torres**

**For the tomato sauce:**

1/3 cup fresh parsley leaves  
1-1/2 pounds ripe tomatoes, cut up  
1-1/2 tablespoons tomato paste  
1-1/2 tablespoons sherry vinegar, or to taste  
3 tablespoons extra virgin olive oil  
1 teaspoon freshly ground black pepper, or to taste

**As a garnish:**

1 small bundle fresh chives (about 24)  
20-24 cherry tomatoes, stemmed