Beef Horseradish Stock Terrine

One clear beef-horseradish terrine, about 4 cups (950 ml); 4 modest cold beef-course portions · Active 30 min · Total 10 hr

Ingredients

- 2 standard ¼-ounce envelopes unflavored powdered gelatin (14 g total), of specified setting strength
- 6 tablespoons cold drinking water (90 ml)
- 2 cups clear ready-to-use low-sodium beef broth (480 ml), divided
- 1 tablespoon cider vinegar (15 ml)
- 1 tablespoon prepared noncreamy horseradish (15 g), label-checked
- ⅛ teaspoon black pepper
- 10½ oz fully cooked ready-to-eat plain roast beef (300 g), safely chilled and cut across grain into ½-inch (1 cm) pieces
- ⅓ cup very finely diced washed celery (40 g), dried and strings removed
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Set out

Knife and clean board, Small saucepan, Mixing bowl and spoon, Scale and measuring jug, Metal loaf mold of at least 1¼-liter capacity, Paper towel, Food thermometer, Cold platter, Refrigerator

Allergens

No major US allergen identified in the base ingredients. Check labels and substitutions.

Make it

1. Check beef is fully cooked ready to eat cold and its original deadline remains valid through tomorrow’s service. Keep meat cold. Check mold capacity, dry and oil lightly. Bloom gelatin in 90 ml cold water in the mixing bowl 5–10 minutes.

2. Heat 240 ml broth with pepper to 140–150°F (60–65°C), remove from heat and stir into gelatin until fully dissolved. Add remaining 240 ml broth and vinegar. Cool until lukewarm, then stir in prepared horseradish.

3. Refrigerate the bowl, stirring gently every 10 minutes, until lightly syrupy, usually 25–40 minutes. Fold in cold short beef pieces and dry celery. Spoon into mold with at least ½ inch (1.25 cm) below rim; refrigerate any excess in a separate small cup.

4. Cover and refrigerate at 40°F (4°C) or below at least 8 hours until firm. Allow 10 hours total including cutting and suspension; cooking and chilling raw beef is separate advance work.

5. For unmolding, set a cold plate beside the refrigerator. Dip only the outside of the metal mold in warm, not hot, water, about 100°F (38°C), for 5–8 seconds without letting water touch food. Dry the outside, loosen just the upper edge with a clean fingertip and invert onto the plate. If stuck, repeat a brief dip rather than shaking violently. Refrigerate again immediately if not serving now. Serve 4 modest cold beef-course portions promptly.

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Gelatin starting strength

Use food-grade unflavored powdered gelatin with a manufacturer benchmark of 7 g for about 2 cups (500 ml) plain liquid. Weigh the stated grams: envelope sizes and powder density vary. A flavored dessert packet, collagen peptides, sheet gelatin or agar is not an equal substitute.

Cold service

This is an original retro-inspired recipe, not a recovered 1960s formula. Gelatin is animal-derived; the vegetable ingredients do not make the dish vegetarian. A reliable refrigerator and the stated earlier ingredient deadlines are essential.

Ingredient labels

Beef broth and prepared meat may add wheat, soy, celery or other allergens. Prepared horseradish may contain sulfites. Check labels.

A useful detail

Free liquid totals 585 ml: 90 ml bloom water +480 ml broth +15 ml vinegar. Beef 300 g, celery 40 g and prepared horseradish 15 g bring finished volume to roughly 950 ml. Fourteen grams gelatin supports the moist inclusion-filled terrine; no additional salt is assumed beyond the prepared products.

Keep it well

Keep covered at 40°F (4°C) or below. Use within 2 days of assembly AND within 3 days of the beef's original cooking, or an earlier commercial opening/use-by deadline, whichever is sooner. Include the overnight set and do not start with old meat that will cross its deadline before service. Keep total unrefrigerated handling and service below 2 hours, or 1 hour above 90°F (32°C). Discard beyond those limits. Do not freeze.