

Paté Maison

Also Known As

Paté de Campagne

Course	Yield	Type of Food	Main Ingredient
Appetizer	16 servings	Charcuterie	Meat
Comments			

Prep Time 2-3 days **Cooking Time** **Ethnic Origin** French

1/8=.125 1/4=.25 1/3=.33 3/8=.375 1/2=.5 5/8=.625 2/3=.66 3/4=.75 7/8=.875

	Pre-Heat? <input checked="" type="checkbox"/> Yes	Temperature 350	Grease Pan? <input type="checkbox"/> Yes
Measure	Ingredient	Measure	Ingredient
1 cup	raw pork	1	bay leaf
1 cup	fresh pork fat	1 clove	garlic, puréed
1 cup	raw veal or chicken		
1.25 Tbs.	salt		
.75 tsp.	pepper		
.125 tsp.	allspice		
.5 tsp.	thyme		
3 Tbs.	cognac		
2 large	eggs		
.5 cup	onions, finely minced		
1.5 cups	liver (not chicken), in .5 in cubes sheets of pork fat cut .125 in. thick		

Instructions

1. Grind the raw pork, fat, and veal finely.
2. Mix the ground meats together with the salt, pepper, allspice, thyme, garlic, cognac, eggs and onions. Mix well.
3. Fold in the cubes of liver.
4. Line the bottom and sides of a terrine or bread pan with the sheets of fat. Turn the meat mixture into the terrine and smooth the top. Place the bay leaf on top. Place another sheet of fat on top and cover tightly with aluminum foil.
5. Preheat the oven to 350°F. Cover the terrine, weighting down if necessary. Set in a pan of boiling water in the middle of the oven. Bake for 1.5 to 2 hours until the internal temperature is 170 to 175°F.
6. Place the terrine on a large dish, uncover, and place a small dish, board, or other device that just fits the inside of the terrine on top of the meat and weight down with a 5 pound weight. When cool place in the refrigerator (with the weight still on) and chill completely (overnight).
7. The paté may be served as soon as it is cool but it is better if allowed to mellow for a couple of days in the refrigerator. It will keep for a week to 10 days in the refrigerator.