

COUNTRY PATE



Preparation : 10 min - **Resting :** - - **Cooking :** 2 hr 30 min - **Equipment :** -

Ingredients : 6

- 750 g of pork - 190 g of veal escalopes - 3 tsbp of cognac - fresh thyme and bay leaves - 375 g of chicken livers - 2 eggs - 1 crépine (facultatif) - salt, pepper

1. Preheat your oven to 180 °C (gas mark 4). If you are using caul fat, soak it in hot water.
2. Put the chicken livers, pork, salt and pepper in the main bowl fitted with the metal blade.
3. Pulse a few times. Add the eggs and cognac via the feed tube. Pulse again 5-6 times. The meat should not be too finely minced.
4. Squeeze out the caul fat and line the terrine with it.
5. Transfer a third of the mixture to the terrine, add some of the veal, cut into thin strips, and scatter with thyme. Repeat this process, ending with the final third.
6. Decorate with a few bay leaves and sprigs of thyme.
7. Pour some water into the oven's drip tray (or another dish), place the terrine in it and cook in the oven for the time indicated in the table.
8. Allow to cool, then transfer to the fridge.

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