

Rustic pâté |

Recipe for 2 terrines

Description

The most popular pâté, available in most markets.

Note

Ideally, if you have a thermometer built into your oven, this will make the task easier.

Ingredients

Farce

- 400 Gr Pork throat fat
- 400 Gr Pork liver
- 400 Gr Pork belly
- 200 Gr Boneless pork shoulder
- 32 Gr Salt
- 4 Gr White pepper
- 4 Gr Sugar
- 2 Gr 4 spices powder

Condiments

- 60 Gr White wine shallot reduction
- 20 Gr Parsley

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- 20 Gr Potato starch
- 200 Gr Milk
- 2 Unit(s) Egg
- 20 Gr 3 peppers

Putting into terrines

- 300 Gr Pork strainer

Preparation

- Preparation time **90 mins**
- Preheat your **Oven** at **338 F°**
- Resting time **45 mins**

Setting up

The day before, cut the meats into 3 cm cubes and marinate them with the seasonings overnight in the refrigerator.

Chop the parsley.

Blend all the ingredients together.

Realization

Stuffing

Grind meats in a #6 grinder.

Condiments

Add condiments and mix.

Binding

Add the previously blended mixture and gently fold into the mass.

Assembly and cooking

Fill your terrine with the stuffing and cover with pork crêpine.

Cooking

Place the terrine in the oven for 10 minutes at 380°F (193°C), then lower the oven temperature to 220°F (104°C) for one hour. Using a thermometer, make sure to reach a core temperature of 179.6°F (82°C). Then stop cooking.

Leave the terrine on the counter for 30 minutes at room temperature.

Then wrap the terrine in cling film and refrigerate overnight.

Bon appétit!