

# COUNTRY PATE



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

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**Ingredients :** 6

- 1 Â½ lb pork - 7 oz veal cutlet - 3 tbsp brandy - Thyme, bay leaves - 3/4 lb chicken livers - 2 eggs - 1 caul\* (optional) - salt, pepper

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1. Preheat the oven to 355°F (gas mark 4). If you are using a caul\*, soak it in hot water.
2. Put the chicken livers, pork, salt and pepper in the bowl with the metal blade. Pulse several times. Add the eggs and brandy via the feed tube. Pulse 5-6 times.
3. The mixture should not be smooth.
4. Squeeze out the caul and line the terrine with it.
5. Put half the minced pork into the terrine, then add 1 or 2 strips of veal and scatter with thyme. Repeat this process, alternating layers of minced pork, veal and thyme.
6. Top with a few bay leaves and thyme sprigs.
7. Stand the terrine in a roasting mold full of water and cook in the oven for the time shown above.
8. Allow to cool, then put in the fridge.

**Chef's tip :**

Serve with pickles and dark bread.

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