

Blue Talon Bistro
CHEF EVERETT'S COUNTRY STYLE PATÉ[©]
(serves 10-12)

Ingredients

2 1/2 lbs Pork Shoulder - diced
2 oz Foie Gras (or 4 oz Chicken Livers)
4 oz Cognac
2 ea Shallots - large
8 ea Garlic cloves
4 Tsp Chopped Parsely
1 pinch ea. Ground Spices: Cloves, Nutmeg, Ginger, Coriander, Cinnamon
1 1/2 tsp Sea Salt
1 1/2 tsp Freshly Ground Black Pepper
1 Tsp All Purpose Flour
2 ea Eggs - beaten
1/2 cup Heavy Whipping Cream

Optional Garnish

3/4 cup Diced Duck Confit & Virginia Ham, Brine Cured Green Peppercorns - all finely diced.

Directions

(To make this dish you will need a ceramic terrine mold. Before you begin, cut a piece of heavy cardboard so that it just fits the inside of the top of the terrine mold. Wrap the cardboard well with plastic wrap.)

Combine pork shoulder, foie gras (or chicken livers), cognac and 1/2 teaspoon each of salt & pepper in a bowl. Allow to marinate overnight.

Combine the marinated pork mixture with the shallots and garlic and grind together. Add the parsley, spices, the remaining salt & pepper, flour, eggs and heavy cream. Add optional garnish if you like. Mix well.

Line the inside of the ceramic terrine with plastic wrap and pack the ground mixture into the terrine. Place the terrine in a water bath that covers 3/4 of the sides of the terrine. Water bath should be 150°. Place in a 300° oven and bake until the internal temperature reaches 160°. Remove the terrine from the water bath and cover with prepared cardboard. Place a loaf pan on top of the cardboard and press. Add two pounds of weight and allow to cool for 1 hour, then move to refrigerator and cool overnight, leaving weight in place.

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