

Cretons served warm

Recipe for 4 persons

Description

Cretons with flavors of the past served warm to exhaust all its flavors.

Note

If you want more traditional cretons, just refrigerate overnight.

Ingredients

For the cretons

- 100 Gr Duck fat
- 400 Gr Ground pork
- 1 Unit(s) Onion
- 1 Unit(s) Shallot
- 1 Clove(s) Garlic
- 2 Sprig(s) Thyme
- 2 Sprig(s) Sage
- 1 Leaf(ves) Bay leaf
- 1 Pinch(es) Jamaican pepper
- 150 Ml Water
- 1 Unit(s) Baguette

- Salt and pepper

Preparation

- Preparation time **70 mins**

General preparation

Chop the shallot and onion. Chop garlic and herbs.

Preparation of the cretons

Melt duck fat in a heavy saucepan. Add all ingredients except water and herbs. Mix well to make the mixture as homogeneous as possible. Add water and cook over low heat for one hour, uncovered.

To serve

Place a serving of hot cretons in a ramekin and garnish them with fresh herbs. Serve with toast.

Bon appétit!