

# 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!**