

Pâté de Campagne – Country Style Pâté

A star at any special gathering, Kenny's signature version is studded with pistachios, cherries, figs and fresh herbs. Serve at room temperature with a sprinkling of salt, cornichons, Dijon and a baguette.

INGREDIENTS

1/3 # pork shoulder or butt
1/3 # lean meat, such as beef, duck or venison
1/3 # pork fat back (back)

Garnish:

2 oz. pistachios
2 oz. dried cherries
2 oz. dried figs
Fresh chopped rosemary and thyme

For molding:

Caul fat or bacon

Salt and pepper to taste



PROCEDURE

Dice well-chilled meat and fat back into ½ pieces. Process in a food processor until thoroughly ground. Combine both meats and fat into food processor until it is a homogenous emulsion with a smooth consistency. Add salt and pepper to taste. Fold in the fruit, nut and fresh herb garnishes.

Line a Pyrex bread pan with either caul fat or bacon. Press mixture into the bread pan. Sprinkle with rosemary, bacon or caul fat. Cover with aluminum foil. Bake in a water bath in a 325-degree oven until the mixture reaches an internal temperature of 155 to 160. Remove from the oven immediately so as not to overcook.

To create a more uniform pate, weight down the cooked pate with a sheet pan and canned goods. Cool overnight in the refrigerator.

To serve, unmold by first submerging Pyrex mold in approximately 2" of hot water to loosen pate. Slice with a meat slicer. Serve.

ENJOY!