

PATÉ



Pâté de campagne, the most common, is a coarse grind of lean and fatty pork with spices and little, if any, liver.

There are more lavish versions are found baked in pastry dough or en croûte, in a mold or en terrine and in skin or galantines and ballotines, but, historically speaking, the charcutier's goal was always the same, the pâté was created to use up the excess product such as offal, trim, from a day of slaughter.

A typical pâté de campagne comes in the form of a savory loaf, flavored with onions, white pepper, and cognac. It's a deeply porky product that's simultaneously light and delicate.