

Mushroom Paté (V)

Ingredients

2 tbsp oil
2 Shallots (finely chopped)
Leek (finely chopped)
2 Garlic Cloves (crushed)

100 grams Chestnut Mushroom (finely chopped)
100 grams Shiitake Mushroom (finely chopped)
2 teaspoons Wholegrain Mustard
2 tablespoons Creme Fraiche
1 Tbsp fresh herbs (tarragon, oregano, thyme, Rosemary)

Method

Cook shallots and leeks in oil until soft.
Add mushrooms, mustard and garlic until liquid has disappeared. Add herbs and cook a little
Blitz, add crème fraiche and place in a small dish

Country Pork Paté

$\frac{3}{4}$ cup Brandy 1- 2 tbsp Unsalted Butter
1 Onion (minced), 2 crushed garlic cloves,
400g minced Pork, 100 g bacon diced + 14 slices bacon to line a loaf.
 $\frac{1}{2}$ tsp ground nutmeg
1 tsp Dried Thyme, 1 tsp Allspice, 1 tsp Black Pepper (freshly ground)
1 Large Egg (lightly beaten)
 $\frac{1}{3}$ cup Whipping Cream
4 -6 sausages skinned
(Add Cornichon diced, Dijon Mustard or Olives optional), 1 bay Leaf

Method

Prepare a Bain Marie with hot water in a roasting tin. Oven on Gas 5 Elec 190 C
Line a loaf tin with bacon slices that have been stretched with a blade of a knife.
Cook onion in butter until soft. Add garlic, mustard, salt, herbs, pepper, . Nutmeg.
Add beaten egg and whipped cream. Mix in all the minced pork, bacon and sausagemeat.
Place in the bacon lined loaf tin. Place bay leaf on top. Pistachio nuts could also be added

