

DUCK PÂTÉ WITH PISTACHIO, FOIE GRAS AND SMOKED DUCK BREAST - STARTER

Ingredients (For 8 people)

- 2 pieces of duck breast
- 1 piece of smoked duck breast
- 300 g pork neck
- 300 g pork brisket
- 300 g veal shoulder
- 100 g pistachios
- 200 g raw duck foie gras
- 3 tbsp Cognac
- 1 tsp chopped rosemary and chopped thyme
- 2 eggs
- 10 g unsalted butter
- Salt and pepper

Preparation:

Stuffing:

Devein the foie gras.

Chop the pork neck, pork brisket and veal shoulder. Remove the skin from the duck breast and cut the meat into pieces before cubing it.

Cut the foie gras into thick slices.

Season the stuffing and foie gras with salt and pepper.

Mix the stuffing with the pistachios, rosemary, thyme, cognac and two eggs.

To assemble the terrine:

Place a bit of the fat from the smoked duck breast and arrange it at the bottom of the terrine.

Spread a layer of stuffing, followed by a layer of foie gras and a layer of smoked duck breast, and repeat these layers a second time.

Finish with the remaining stuffing. Press to pack the contents of the terrine.

Cooking:

Bake the terrine in a water bath for 1 1/2 hours in an oven preheated to 180 °C.

Allow the terrine to cool, then cover it.

As for any terrine, wait at least 24 hours, and if possible 48 hours, before serving.

