



BLUEBERRY PATE

 10 People

 40 Min.

Ingredients

200 gr of pork tenderloin	50 gr of carrot
200 gr of chicken livers	50 grams of celery
150 g of blueberries	1 clove garlic
75cc Sherry	1 bay leaf
1 pinch of cinnamon powder	20 grams of butter
1 pinch of pepper	200 ml of dark beef stock
1 pinch of ginger powder	50 gr of milk cream
1 pinch of thyme	200 gr of softened butter
1 pinch of parsley	Salt and pepper
70 gr of onion	

Step 1

Cut the pork and livers into small cubes. Mix them with sherry and spices. Cover with plastic wrap and let it sit in the fridge for at least 20 minutes.

Step 2

Cut the vegetables into small cubes.

Step 3

Strain the meat from the marinade and keep the liquid aside.

Step 4

Cook the meat and liver in butter, then add the vegetables and cook for a few minutes.

Step 5

Pour in the reserved marinade, using a wooden spoon to scrape up the bottom of the pan.

Step 6

Once the alcohol has evaporated, pour in dark beef stock, and add the aromatic herbs.

Step 7

Cook without boiling until the liquid reduces and the meat is well cooked. Season with salt and pepper.

Step 8

Transfer the mixture to a blender and process until smooth. Add cream and blueberries. Cool it down quickly by placing the blender bowl on top of a bowl filled with ice. Stir constantly to speed up the cooling process.

Step 9

Weigh the obtained pâté and add half its weight to the melted butter.

Step 10

Mix well and adjust the seasoning.

Let it cool.

Note: A bain-marie can be created by placing a bowl with the pâté mixture on top of a bowl filled with ice.



Some "Osom" tips for you!

The melted butter added at the end will give it a lot of creaminess and helps to preserve the pâté for longer.

Tie up the herbs before putting them in the pan so you can remove them later

Keep the pâté in a container with an airtight lid to increase its durability.