

Paté Verte

Paté ingredients

250g Finely minced beef (or pork/veal or mix)

125g Chopped bacon

250g Frozen spinach packet, drained

1 onion finely chopped

1 clove garlic creamed (don't do too early)

1 egg lightly beaten

2 tablespoons fresh herbs, chopped (basil, marjoram, oregano, parsley, rosemary, thyme)

Nutmeg (freshly grated or ground)

Salt and pepper

Aspic ingredients

2 cups chicken stock infused with stems from herbs

1 tablespoon of gelatine

2 drops green food colouring

Paté

1. Mix all ingredients thoroughly in large bowl, pack tightly into a 2-cup pottery mould, cover with foil.
2. Cook in a bain marie for 45 minutes at 180C.
3. Remove foil and return to oven to firm top (20-30 minutes).
4. Leave to rest for 30 minutes then unmould.

Aspic

5. Reduce stock to one cup, strain and cool.
6. Dissolve gelatine in stock, add colouring, cool.
7. When paté is cold, paint with aspic several times over a few hours. Pour remainder into a shallow dish and set in the fridge. Use chopped (into diamond shapes) for garnish.
8. Serve with bread and anchovy butter.