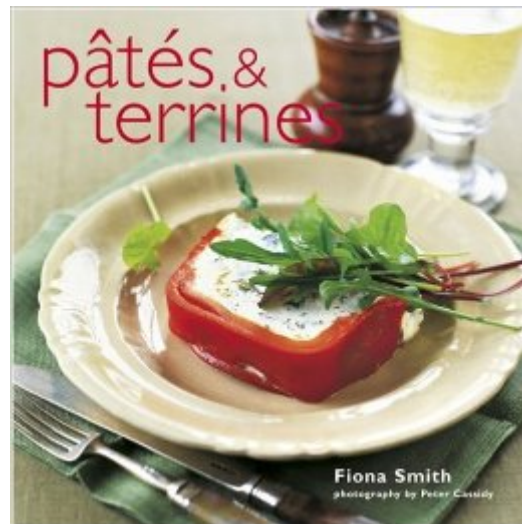


The book was found

Pates & Terrines



Synopsis

From stylish appetizers and entrees to simple snacks for parties or picnics, there is a pate or terrine to suit every taste and every occasion. They're easy to prepare and packed with flavour. In this varied and imaginative collection of recipes, Fiona Smith gives these traditional favourites a lighter, modern twist. Pates and terrines made with Vegetables are terrific. Try the spicy Lentil, Carrot, and Cilantro Pate or the colourful Piquant Goat Cheese and Grilled Red Pepper Terrine--perfect for a picnic. The Fish and Shellfish chapter includes simple ideas, such as Smoked Mackerel and Preserved Lemon Pate, as well as more elaborate recipes like Pressed Salmon and Leek Terrine. Chicken Liver Pate is a classic Poultry recipe and features here alongside modern additions such as Turkey, Caper, and Chile Pate. Many traditional pates and terrines are made with Meat and Game, such as Duck Terrine and Pate Maison, but there are also more exotic recipes like Spiced Duck Rillettes with Sumac crisps or Prosciutto and Pumpkin Terrine with Celeriac Salad. *An inspiring collection of traditional and modern recipes for pates, terrines, savory mousses, and more. *Includes a chapter of Accompaniments, such as Melba Toasts, Nut Wafers, and Sweet and Sour Pickled Onions. *Smooth photography by Peter Cassidy.

Book Information

Hardcover: 64 pages

Publisher: Ryland Peters & Small (April 2007)

Language: English

ISBN-10: 1845973879

ISBN-13: 978-1845973872

Product Dimensions: 7.8 x 8 x 0.5 inches

Shipping Weight: 6.4 ounces

Average Customer Review: 4.3 out of 5 stars [See all reviews](#) (3 customer reviews)

Best Sellers Rank: #278,112 in Books (See Top 100 in Books) #77 in [Books > Cookbooks, Food & Wine > Entertaining & Holidays > Appetizers](#) #191 in [Books > Cookbooks, Food & Wine > Regional & International > European > French](#) #673 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes](#)

Customer Reviews

Nice book with interesting recipes. A slim volume. I was looking for a reference with some basic instructions which I have not seen in the book so far.

Got this book at a La Creuset store. Opened it up and had to buy it. The recipes take a little work but it isn't complicated ingredients. The cheese and bell pepper terrine on page 9 was great but I used a smaller loaf pan. The variable might be the size conversion as the author is from New Zealand guessing they are metric. Our granddaughter is allergic to dairy and soy so the nut wafers on page 60 have been made 3 times already. She loves them made with pistacios. The roasted garlic and bean terrine was a hit with our vegan friends. None of these recipes are to feed a crowd since everyone has taken seconds on each that we have made it may not go as far as the author notes.

Lots of photos & easy recipes ! What's not to like

[Download to continue reading...](#)

Pates & Terrines In The Charcuterie: The Fatted Calf's Guide to Making Sausage, Salumi, Pates, Roasts, Confits, and Other Meaty Goods

[Dmca](#)