

Katie's Proper Pâté

Hand Made, Smooth
Chicken Liver Pâté

So many times I used to wander round my local supermarket hoping to find a commercially made pâté that tasted anything like the one I could make at home for my family. Not only lacking in flavour & taste, all the ones I did find seemed to have undesirable extras, such as pork fat, stabilisers, emulsifiers and preservatives... (all of which sounded very off putting!)

I wanted to enjoy a delicious proper pâté, made the way it should be, with only the purest ingredients. I was sure that many other people shared the same opinion.

My pâté is made using only the freshest & finest ingredients available; Where possible I use locally sourced produce in order to keep the food miles low and give my support to essential local producers and growers.

Free range locally reared Chicken Livers; English Butter; Onions; Fresh Cream;
I freshly zest and squeeze oranges by hand for the Cointreau Pâté and then
a Good Slug of Armagnac
or Cointreau!



The method is simple and the end result is wonderful!
My pâté really doesn't need anything else except perhaps, some fresh crusty bread and a glass of good red wine!

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