

# *Richard's Pâté en Croûte - a posh sausage roll!*

For 10 people;

1000 g sausage meat

200 g rillettes/grattons of duck or goose

Something crunchy – walnuts, pistachios, pine nuts (dry roasted), pumpkin seeds (dry roasted), sunflower seeds (dry roasted)

Herbes de Provence

Salt & Freshly Ground Pepper

3 Softened onions (chopped and sweated in a pan or in the microwave with a bit of water)

1 egg (raw & mixed)

Roll of readymade Puff pastry

- most ingredients can be changed & really depend on taste

Using your hands, mix all the ingredients that you are using (except the pastry) & leave in the fridge to rest for at least 30 minutes.

Spread your mixture onto the puff pastry and make a thick sausage of it down the middle of its length. Roll up the sides – if they don't quite meet, you can patch it up easily as it won't show very much on the end result. Brush on an egg wash (if you like a darker result) and cook in a pre-heated oven (180°C) for about 30 minutes or so, then carefully drain off any fat & flip it over – this will allow the soggy underneath which has soaked up all the juices to now crisp up. Cook for another 20 minutes, flip again and cook for a further 10 minutes. Test with a sharp knife to see if it is hot in the centre.

Leave to rest for about 15 minutes and serve either quite warm, tepid or fridge it and serve then next day - room temperature is probably best.

Bon appétit!