

# Paté de Foies de Volaille (vol- aye- ya)

- ½ lb (8oz) chicken livers (or duck <sup>veal</sup> goose)
- 7 oz veal or chicken
- 5 oz pork fat (fresh not smoked)
- 2 oz white onions (one small)
- ½ oz white bread (one slice)
- 1 egg
- 1 tab. Brandy
- 2 level teas salt
- pepper
- (1 bay leaf) Place on top

Soak bread in Brandy & mash  
Mince or vitamize all solid  
ingredients, add rest & misc  
Put in casserole or tin lined  
with foil (for easier removal)  
Lid on (or cover tightly with foil  
& pierce hole in it), brook in  
preheated oven to 450° for 35 mins  
juice white not pink when cooked

Mix 2 level teaspoons gelatine with  
½ cup cold water, misc & pour over  
paté and return to oven without  
lid for another ten minutes.  
Cool then refrigerate 3-4 hours before cutting.