

Product:	Pâté de Campagne	Raw	
Lot Number:		Raw/ Cased	
Client:	Grey Barn Farm	Cased/ Cooked	
		Pate	X

Meat Weight	lbs	10.00		
Meat Weight	g	4535.92	Batch Cost	\$ -
Batch Weight	lbs	11.84	Cost/ lb	#DIV/0!
Finished Weight	lbs	0.00	Price/ lb	\$ 5.00
Yield	%	0.00%	Margin	#DIV/0!

Allergens:	Sulfites
	Dairy
	Soy
	Nuts
	Egg
	Wheat

Formulation

Quantity/ Unit		Ingredient	Prep	%	Cost	Cost Ex.
2884.8	gr	Pork Shoulder		0.6360	\$ -	\$ -
1236.9	gr	Bacon		0.2727	\$ -	\$ -
412.3		Chicken Liver	purge	0.0909	\$ -	\$ -
	gr					
56.7	gr	Salt, Kosher		0.0125	\$ -	\$ -
18.1	gr	Black Pepper	coarse grind	0.0040	\$ -	\$ -
7.3	gr	Granulated Garlic		0.0016	\$ -	\$ -
4.5	gr	Coriander Seed	fine grind	0.0010	\$ -	\$ -
1.8	gr	Clove		0.0004	\$ -	\$ -
1.8	gr	Cinnamon		0.0004	\$ -	\$ -
1.8	gr	Cayenne		0.0004	\$ -	\$ -
1.8	gr	Nutmeg		0.0004	\$ -	\$ -
6.8	gr	Thyme	rough chop	0.0015	\$ -	\$ -
9.1	gr	Cure #1		0.0020	\$ -	\$ -
4.0	ea	Eggs			\$ -	\$ -
204.1	gr	Golden Raisins		0.0450	\$ -	\$ -
305.3	gr	Pistachio		0.0673	\$ -	\$ -
215.5	gr	Madeira		0.0475	\$ -	\$ -

1. Grind pork, bacon and chicken livers.
2. Add seasonings, eggs, raisins, pistachio and madiera and mix for 5 minutes at medium speed.
3. Pack mixture into loaf pans tightly, using the back of your hand to push out any air pockets.
3. Cover loaf pan with tinfoil tightly.
4. Place loaf pans in large roasting pan, fill with warm water until water rweaches brim of the loaf pan.
5. Cover roasting pan with double layer of tinfoil.
6. Insert digital probe thermometer into loaf pan.
7. Place in oven at 300 F until internal temperature reaches 160 F.
8. Remove from oven, remove loaf pans from roasting pan and cool overnight, covering with weight.
9. The next day, remove the pate loaves from the pans, wrap in plastic and refrigerate