

Fresh. Natural. Sinful. Every day.

Pate's versatility means you can enjoy its pleasures every day, all year around. It can be served with many foods: toast, fresh crusty bread, cheese or pickled vegetables, mustard or tangy chutney, salads, or simply with fresh olives, and garnished with colorful fruit.

In the summer, you can accompany pate with tangy and acidic fruits: sour cherries and berries are always excellent choices. Capers and olives are also ideal this time of year, because of their sharp flavors. By the same token, sweet fruit preserves, like spiced orange or quince paste, or chutneys, like cranberry or beetroot, are also appropriate garnishes. Fresh herbs are in abundance during the summer: sprigs of thyme and rosemary are not only festive but also bring out the pate's flavors, while dill and lemon accent our Salmon pate.

In the fall and winter months, relishes and pickled vegetables enhance the taste and cut through the fat. Pickled shitake mushrooms, onions, stuffed peppers, green tomatoes or gherkins will create a feast both for the eyes, and for your other senses. Dried fruits, and compotes, cranberry, orange or onion confits will also warm your taste buds in the cold weather.



No one makes pate quite like ALEXIAN

ALEXIAN takes great pride and care in making pates and mousses of distinction. The result of ALEXIAN's lavish attention to preparation and fresh ingredients, are pates and mousses of refined taste and texture. We're sure that you'll be delighted to serve them to family and friends, and of course to enjoy them yourself.



ALEXIANTM
PÂTÉ & SPECIALTY MEATS

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Ways to enjoy pate

Breakfast

1. Spread any mousse over a warm bagel, English muffin, or toast. We recommend duck with cognac or truffle mousse. This is very popular in Europe, where meat is central to the breakfast plate.
2. Sick of Eggs? Dice up your favorite “coarse cut” pate and fold it into an omelet. Works well with high-protein and low-carb diet plans.
3. Make a cold breakfast platter with hard boiled eggs, country style pate slices, gherkins (pickles), and orange tapenade. Serve with buttered brioche or toast.

Lunch

4. Create a sandwich by layering your favorite coarse-cut pate with some lettuce and tomatoes on a sliced baguette. You don't need anything else. For something different, use pita bread or a tortilla wrap and some fresh herbs.
5. Two or three slices of ALEXIAN Chicken Ballotine make a colorful and healthy luncheon plate, with the addition of steamed crispy string beans or petite peas, sprinkled with lemon juice and rolled in Dijon mustard. The sweet and acidic notes will bring out the pate's flavor even more.
6. Make up a pate platter, with popular garnish companions like fruit slices, grapes, cherry tomatoes, cheese, and other cured meats. Don't forget the hearty breads, olives and capers!
7. Spread some red pepper, carrot, and onion relish on prewarmed country bread or baguette, and then spread a slice of pate over it. Serve with crispy pickled gherkins or tiny onions. In the fall, use pickled green tomatoes; for winter, we recommended stuffed peppers with cabbage.

Lite Bites & Entertaining

8. Dice any coarse cut variety and serve with toothpicks as you would a hard cheese. Garnish the cutting board or serving tray with colorful grapes and sliced strawberries!

9. Serve a small block or a couple of slices of any mousse with a spreading knife and a basket of 1 inch square mini toasts or unsalted crackers.

10. For a festive presentation, place washed collard green leaves or large palm leaves on the serving tray, put the pate slices on top, and decorate the surrounding area with apples, pears, and berries.

11. For an interesting departure from salad, just serve a slice of vegetable pate on individual plates!

12. ALEXIAN salmon mousse may also be served in slices, and garnished with greens and fruits, or with lemon slices and dill. Olives and capers are always a plus!

13. Make a dip for tortilla or pita chips by lightly mashing a vegetable or vegan pate with a fork and spreading it onto the chips. Mixed vegetable or eggplant pates are a perfect choice for this appetizer.

14. Cut a slice of a vegetable pate into cubes and place the cubes inside tortilla scoops. A fun alternative to salsa or dips!

15. Fill puff pastry shells with a spreadable mousse-style pate and decorate with sprigs of parsley and basil.

16. Deviled pate? Why not stuff hardboiled eggs with your favorite mousse? Mix it up with a fork and decorate it with fresh herbs or some relish on top!

17. Vegetable pates can be served with other tapenades and purées to create a complete meal. For instance, our Eggplant and Goat cheese terrine is excellent served with avocado purée, lemon juice, and olive oil along with slices of baguette. Decorate with parsley and oregano.

18. “Attention Vegans” spread some of our new Curry and Bell Pepper vegan pate on slices of green peppers or fill the hollow side of celery sticks with Tomato Basil vegan pate making for a well-balanced snack.

19. Serve meat pate slices with brandied cherries/sour cherries. Sprinkle with some extra cognac or brandy. This is an excellent way to spoil yourself and a guest.

20. Pates and terrines are visual feasts. On one side of the plate, place a mixed vegetable terrine, on the other side, place a small fresh spinach salad, pickled mushrooms, and rhubarb compote. You will be in vegetarian heaven.

21. For a more sophisticated look, briefly blanch some red and green cabbage leaves. Then place some coarse pate slices in the middle and add chives or herbs. Roll up the cabbage leaf and pin it together with a toothpick. Serve with whole grain bread and mustard.

Use the grill!

22. Toast or just warm up some country bread on the grill and spread ALEXIAN Rilette over it. Grill onions and fine slices of bell peppers as a garnish.

23. For a more colorful dish, grill a mix of summer vegetables, such as zucchini, squash, and colorful peppers. Cut into long slices and spread a thin layer of tomato basil vegan pate on top while they're still warm.

24. Spread truffle mousse pate over the top of a steak that has come right off of the grill!

Miscellaneous, and still undiscovered

25. For a very special turkey stuffing, add some diced Forest Mushroom pate. But remember, it's very rich: less is always more!

26. Skip the butter and sour cream! As an alternate topping for your baked potato, top it with Duck Rilette.

Suggested wine pairings

Pate de Campagne or hearty meat pates:
Full bodied reds (Burgundy, Cabernet Sauvignon) or lighter reds (Merlot, Pinot Noir)

Mousses:
Light reds (Merlot, Beaujolais, Pinot Noir) or sweet whites (Sauternes)

Seafood terrine:
Dry whites (Chardonnay, Pouilly, Fume Blanc)

Vegetable terrine:
Dry whites, demi-sec whites, (Riesling); sparkling whites, or light reds.