

Fresh. Natural. Sinful. Every day.

Pâté'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 pâté 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: try sprigs of thyme and rosemary to bring out the pâté's flavors.

In the fall and winter months, relishes and pickled vegetables enhance the taste and cut through the fat. Pickled shiitake 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 pâté quite like ALEXIAN

ALEXIAN takes great pride and care in making pâtés and mousses of distinction. The result of ALEXIAN's lavish attention to preparation and fresh ingredients, are pâtés 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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30 ALEXIAN™ Ways to enjoy pâté

Breakfast

1. Spread any mousse over a warm bagel, English muffin, or toast. We recommend Duck Liver Mousse 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 pâté 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 pâté slices, gherkins (pickles), and orange tapenade. Serve with buttered brioche or toast.

Lunch

4. Create a sandwich by layering your favorite coarse-cut pâté with lettuce and tomatoes on a sliced baguette. You don't need anything else. For something different, use pita bread or a tortilla wrap and fresh herbs.
5. Two slices of 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 pâté's flavor even more.
6. Make up a pâté platter, with popular garnish companions like fruit slices, grapes, cherry tomatoes, cheese, and cured meats. Don't forget the hearty breads, olives and capers!
7. Spread red pepper, carrot, and onion relish on country bread or baguette, and then spread a layer of pâté 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. Spread Duck Liver Mousse with Cognac onto ginger spice wafer cookies, garnish plate with pear slices.

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

11. Shape Truffle Mousse into teaspoon size balls or "Truffles" and roll them into Panko bread crumbs seasoned with dried thyme. Refrigerate until ready to serve.

12. For a festive presentation, place washed collard green leaves or large palm leaves on the serving tray, put pâté slices on top, and decorate the surrounding area with currants, blueberries and strawberries.

13. Make a "grown-up" grilled cheese on brioche with Duck Rilette, brie, and fig jam.

14. Make a dip for tortilla or pita chips by lightly mashing a vegetable or vegan pâté with a fork. Our Mixed Vegetable Pâté is a perfect choice for this appetizer.

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

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

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

18. Vegetable pâtés 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.

19. Vegans! Spread some of our Curry and Bell Pepper Vegan Pâté on slices of green peppers or fill the hollow side of celery sticks with Tomato Basil Vegan Pâté for a well-balanced snack.

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

21. Pâtés and terrines are visual feasts. On one side of the plate, place a Mixed Vegetable slice; on the other side, place a small fresh spinach salad, pickled mushrooms, and rhubarb compote. You will be in vegetable heaven.

22. For a more sophisticated look, briefly blanch red and green cabbage leaves. Then place coarse pâté 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.

23. Chutney can be served beside cheeses and cold meats, or with hot meals, but pairing with pâté provides a particularly delicious combination. Slice Campagne Pâté lengthwise into strips of desired thickness. Top each with a dollop of pear chutney and serve alone as an appetizer, or place inside a whole wheat pita pocket or on top of a baguette for an extraordinary lunch bite!

Use the grill!

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

25. 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 Pâté on top while they're still warm.

26. Spread Truffle Mousse Pâté over the top of a steak that has come right off of the grill!

27. Simply spread Duck Rilette on tortillas and add grilled onions and peppers to create a simple, flavor-filled quesadilla. Grilled seasonal veggies like zucchini, tomatoes and bell peppers are perfect complements, too.

Miscellaneous, and still undiscovered

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

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

30. Stuff homemade raviolis with Duck Rilette or Forest Mushroom Pâté for an indulgent treat.

Suggested wine pairings

Pâté de Campagne and Country Style Pâtés:
Full bodied reds (Burgundy, Cabernet Sauvignon) or lighter reds (Merlot, Pinot Noir)

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

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