

The famous Pâté Hénaff is a cupboard staple in Brittany and beyond; the recipe dates back 100 years. Unlike most charcutiers, who use only cheap meats for their pâté, Hénaff uses the whole pig, including the hams and fillets, to produce a pâté with an exceptionally fine texture and unforgettable taste. silky smooth, not too livery, and nicely seasoned.

## French Pâté by Hénaff



Before the picnic season is over, enjoy these three shelf-stable pâtés from the Hénaff family on Brittany. Hénaff uses pork raised locally and a minimum of additives to produce the most popular pâtés in France. Family-owned and operated since its founding in 1907, Hénaff is the only French pork producer authorized by the USDA to export to the US.

I have selected a trio of pâtés for you to try: 1) The famous Pâté Hénaff (5.4 oz.) is a cupboard staple in Brittany and beyond; the recipe dates back 100 years. Unlike most charcutiers, who use only cheap meats for their pâté, Hénaff uses the whole pig, including the hams and fillets, to produce a pâté with an exceptionally fine texture and unforgettable taste. It is aged six weeks before selling, 2) Hénaff pork rillettes (4.5 oz.) are made with choice morsels of fresh pork; they contain no coloring, preservatives, or additives. These are the rillettes that the French eat everyday, and 3) Hénaff liver pâté (4.5 oz.) is just about perfect: silky smooth, not too livery, and nicely seasoned. (I will send you one of two equally good pâtés).

The trio is economically priced at \$13.50 + \$4.95 S&H to all US addresses = \$18.45. Use the PayPal button below to order today!!

Sorry....out of stock...check back in the summer.

**Questions: Email me at momlinda, the @ symbol, followed by motherlindas.com**