

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