

Chicken and Ham Pâté

As the holidays end, you may be looking to use up the last of the frozen left-over Turkey and ham before you head to a busy and Happy 2013, and of course, for those who have indulged, a few more salads! The pâté is also delicious made year round substituting the turkey for chicken.

Ingredients

Handful Chives
200g Cold Chicken/Turkey
150g Cold Cooked Ham, Cubed
250g Cream Cheese
15ml Cream
Coloured Peppercorns
150g Chicken Stock (Or Equivalent Water with 5ml TM Stock Concentrate)
5ml Gelatine Powder

Method


- Place chives into TM bowl and chop for **4 secs/speed 6**.
- Add Turkey, ham, cream cheese and cream. Blend for **30 secs/speed 7**.
- Using TM spatula, scrape down sides of bowl and repeat. Spoon into serving bowls and smooth top. Press Peppercorns into top. Rinse TM well and dry.
- Place stock and gelatin into TM bowl and warm for **3 mins/60°C/speed 1**. Blend for **10 secs/speed 6**. Cool slightly before pouring on top of pâté mixture.
- Allow to set in fridge for at least a couple of hours before serving with water crackers, olives, cheese and fresh cocktail tomatoes.

Chef's Tips

- For a Pâté with a lower fat content, replace the cream cheese with low-fat cottage cheese and the cream with low-fat plain yoghurt.
- Make small pastry cases (refer to previous weeks recipe of Salmon Quiche) and fill them with the pâté. Garnish and serve with drinks.
- Use the mixture as a delicious sandwich filling for school lunch boxes.



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