

Biltong & Basil Pâté

This pâté is incredibly quick and easy to put together, just in time for Father's Day! Serve on bread or crackers with cold meat and olives. You can also use the first step of this recipe to make your own Biltong Powder.

NB: Suitable for both TM5 and TM31

Active time: 1 min
Cooking Time: 1 min
Serves: 4

Ingredients

200 g sliced biltong
Half an onion
A handful of fresh basil
1 tub full cream, smooth cottage cheese
A squeeze of fresh lemon juice
A few good grinds of black pepper

USEFUL ITEMS:

Cling wrap to refrigerate



Method

1. Add sliced biltong to the TM bowl and pulverise for **10 sec/speed 8** to make your own biltong powder. Pour into a separate container and set aside.
2. Place onion and basil into bowl and chop **4 sec/speed 5**.
3. Add all other ingredients including biltong powder and mix **10 sec/speed 5**.
4. Scrape down bowl and blend for another **10 sec/speed 5**.
5. Line a dessert bowl or plastic container with cling wrap, transfer the pâté, cover and refrigerate until use.

Cook's Tips

- If you'd prefer to use store bought biltong powder skip step 1, and add the powder to the ingredients in step 3.

This delicious recipe was adapted from Anina Meyer's Biltong & Basil Pate recipe. You can find the original recipe on the following link: <http://www.aninas-recipes.com/recipes/biltong-and-basil-pate/>

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