




The recipe of the “pâté créole”

ingredients

- 
- **300g flour**
 - **150g of fat (porc or duck)**
 - **1 large egg or 2 smalls ones**
 - **40g sugar**
 - **1 onion**
 - **2 gloves of garlic**
 - **1 spring of thyme**
 - **1 half teaspoon of turmeric**
 - **1 cap of anisette (alcohol)**
 - **half a sachet of baking powder**

**Pour the ingredients into a
saucepan: garlic, onions,
thyme, turmeric, salt, pepper
and anisette (alcohol) with
the fat of your choice or
butter.›Let it melt then pour it
into a container and put it in
the fridge**





When your mixture is set put it in a bowl with flour, sugar, 1 egg and baking powder mix and knead (with your hands) =



1.



2.



3.



4.



**Now knead the dough little
by little and bring it all
together if you have time, let
the dough sit for at least 30
minutes**



Separate the dough into two parts and spread them .

Place the filling of your choice on one part, then cover the filling and dough with the other part.



**Seal the edges
if you wish ,form decorations with the unused
dough**

**Brush your pâté with egg yolk
Finally, to cook, put your pâté in the oven at
180°C for 1 hour.**



It's finish !!

Now, you know how to make a
“pâté créole”