Your study of garde manger continues with an introduction to the production of pâtés and terrines. These products are not only some of the most important items on the classic cold buffet (which you will read more about in Chapter 28), but they are also served as appetizers on restaurant menus.

After studying Chapter 27, you should be able to:

1. Prepare and use aspic jellies.
2. Prepare and use classic chaud-froid and mayonnaise chaud-froid.
3. Prepare livers for use in forcemeats.
4. Prepare basic meat and poultry forcemeats.
5. Prepare pâtés and terrines using basic forcemeats.
6. Prepare galantines.
7. Prepare mousseline forcemeats and make terrines based on them.
8. Prepare specialty terrines and other molded dishes based on aspics and mousses.
9. Handle raw foie gras and prepare foie gras terrines.
11. Prepare rillettes.

A. Terms

Fill in each blank with the term that is defined or described.

________________________ 1. Liver of specially fattened ducks and geese.

________________________ 2. A forcemeat made of puréed meat, poultry, or fish, heavy cream, and, usually, egg whites.
3. The department of a kitchen in which cold foods, including salads and buffet items, are prepared.

4. A clarified stock that contains enough gelatin so that it solidifies when cold.

5. Unflavored gelatin mixed with a powdered stock base.

6. A seasoned mixture of ground meats and other foods, used as a filling or stuffing or as a base for terrines and pâtés.

7. Dough or pastry used to make pâtés.

8. An opaque, usually white, sauce containing gelatin, used to coat certain cold foods for decorative purposes.

9. A seasoned mixture of cooked meat and fat, mashed to a paste; used as an appetizer.

10. A creamy, puréed food made light by the addition of whipped cream; often contains gelatin.

11. A dish made of a baked forcemeat, usually in a crust.

12. A dish similar to that described in number 11, except made without a crust; traditionally baked in an earthenware mold.

13. A special type of the item described in number 11, characterized by a coarse texture.

14. A forcemeat wrapped in the skin of the animal from which it is made, such as chicken or duck, or rolled into a cylinder without the skin.

B. Review of Aspic and Chaud-Froid Procedures

1. In the space below, write the three basic steps for making a classic aspic jelly.
2. In the space below, write the steps in the general procedure for making a cooled, liquid aspic jelly for coating a food item. Start with cold, solidified aspic jelly.

3. In the space below, write the steps in the general procedure for coating foods with aspic jelly.

4. In the space below, write the ingredients and the procedure for making mayonnaise chaud-froid.

5. In the space below, write the procedure for coating a mold with a uniform layer of aspic jelly.
C. Short-Answer Questions

1. It is especially important to be especially aware of safe, sanitary food handling when preparing cold foods such as pâtés because

2. The procedure for making a classic aspic jelly is similar to the procedure for making what kind of soup?

3. Three ingredients that can be included with the regular bones when making stock to help increase the gelatin content are __________, __________, and __________

4. Mayonnaise chaud-froid is made from two ingredients, __________ and __________.

5. Classical chaud-froid can be made by adding a liaison to __________.

6. Three examples of classic pâté garnish are __________, __________, and __________.

7. A gratin forcemeat is similar to a straight forcemeat, except that some of the meat is __________.

   This type of forcemeat contains a starch binder called a __________.

8. In addition to pork and pork fat, a country-style forcemeat usually contains some __________.

9. Basic-grind sausage meat is similar to which of the three basic forcemeat types discussed in this chapter?

10. The most important meat used in the production of pâtés and terrines is __________.

11. A basic straight forcemeat is made of __________ percent meat and __________ percent fat.
12. In five steps, write the procedure for preparing poultry livers for use in forcemeats.
   a.
   b.
   c.
   d.
   e.

13. In simplest terms, a terrine is a baked ____________________.

14. After a pâté en croûte has baked and cooled, the next step is to pour ____________________ through the steam vent holes in order to fill up the space between the crust and the forcemeat, which has shrunk during baking.

15. A mousseline forcemeat is made of puréed meat, poultry, or fish, ____________________, and usually egg whites.

16. The four basic steps in making a savory mousse are:
   a.
   b.
   c.
   d.

17. A raw foie gras should be at what temperature before being deveined? ____________________

18. When cooking foie gras, it is very important to avoid overcooking because ____________________