
Warm Pate Tart

From the Victorian Christmas Dinner of the
Manassas Gourmet Club
Makes 6 - 8 appetizer size servings

Quantity	Ingredients	Preparation Notes
9"	Unbaked Pie Shell	• Prepare pie shell and refrigerate until ready to use. If using ready made, frozen shell, prick sides and bottom with a fork before baking.
3 - 4 3/4 oz cans	Liver Pate	• In medium bowl, combine pate, onion, garlic, brandy and 1/4 tsp nutmeg and mix well.
1/4 C	Minced Onions	• Spread evenly over bottom of pie shell.
2	Cloves Garlic Crushed	• In medium bowl, beat eggs, cream, salt, dash nutmeg, and cayenne until well mixed.
1 Tbsp	Brandy	• Stir cheeses into egg mixture.
1/4 tsp	Nutmeg	• Pour egg-cheese mixture over pate
2	Eggs	• Bake at 375 degrees for 40 - 45 minutes or until top is golden and firm when lightly presses with finger.
1 C	Heavy Cream	• Let cool in pan on rack about 30 minutes.
1/2 tsp	Salt	• Serve warm, cutting into wedges.
Dash	Nutmeg	
Dash	Cayenne Pepper	
1 C	Finely Grated Swiss Cheese	
1/3 C	Grated Parmesan Cheese	