



Country Cretons

Cooking time: 45 minutes

Ingredients :

- 250g Chopped Pork
- 300g Chopped Veal
- 100g Finely Chopped Onion
- 2 Garlic Cloves
- 120g Water
- 60g White Wine
- ½ Tablespoon of Nutmeg
- ½ Tablespoon of Cinnamon
- Salt And Pepper
- 100g Butter

Preparation :

Put all the ingredients except the butter in a bowl and mix. Put the mix in a 1.6l *CromoTanium* pot and cover. Put on medium heat. When temperature reaches 40°C, put on low heat and keep on cooking till temperature reaches 80°C. Take out the cooking juice and add the butter. Mix well, put the mix in a container and put in the fridge.