

Facts

Origin Ancient civilizations
Dates back Middle Ages
Ingredients Ground fish, butter,
and spices

Spread or filling for dishes

MixSing Process



Design

	Shear	CFD simulations confirms >200,000 s ⁻¹
	Design	According to European legislation and CE marked
	Hygiene	Complying with EHEDG guidelines
	Viscosity	Up to 75,000 cP
	Accessories	Vacuum system, scrape agitator
	Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

Fish pâté, a fish terrine or mousse, is a traditional dish made from ground fish, butter, and various seasonings. It is a delicacy with a long history dating back to ancient times and is a staple in many cuisines worldwide, particularly in Europe.

The origins of fish pâté can be traced back to ancient civilizations, such as Greece and Rome, where fish was commonly used in cooking.

In the Middle Ages, fish pâté was a popular way to use leftover fish by grinding it and mixing it with various ingredients such as butter and seasonings to create a flavorful dish.

Fish pâté is typically made by mixing ground fish with butter and seasonings such as salt, pepper, and herbs. The mixture is then chilled and shaped into small moulds. It is then either steamed or poached. Some variations of fish pâté include adding different types of fish, such as salmon or cod, or using different seasonings, such as curry powder or ginger, to create unique and diverse flavours.

Fish pâté is commonly served as a starter or an appetizer. It is often paired with a sauce or a salad. Fish pâté is also widely used in many professional kitchens and is considered an essential ingredient in creating a wide range of dishes.

Fish pâté is particularly popular in French cuisine, and it is a traditional dish in the region of Normandy, where it is often served with crème fraîche or a tarragon sauce.

Fish pâté can also be made from a mixture of fish and other meats, such as pork or beef, which is then combined with butter, cream and seasonings.