

## Country Style Pâté a la Paulette

1 small onion chopped  
1-2 tablespoons oil  
1 kilo (2.2 pounds) chopped/minced beef  
300 grams salami (10.5 ounces) cut into large cubes  
1 teaspoon dried thyme  
2 tablespoons brandy or scotch  
1 large egg  
40 grams (1/4 cup) pistachio nuts  
40 grams (1/4 cup) dried cherries (preferably tart dried cherries)  
6 thin slices raw chicken shnitzel  
88 grams (3 ounces) thinly sliced pastrami  
oil spray for greasing pans

### Directions:

Preheat the oven to 350 F/180 C.

Sautee the onion in the oil till deep yellow till light brown and softened. Put into a large bowl and add chopped beef, cubed salami, thyme, scotch, egg, pistachios and chopped dried cherries. Mix well.

Take two loaf pans and spray well with oil spray (or grease with oil). Line the loaf tins with half the pastrami, on the bottom of the tins. Take half the chopped beef mixture and divide evenly between the two loaf pans and gently pat in on top of meat mixture. Take the thinly sliced shnitzels and arrange over the meat mixture, covering it as best you can. Divide the remaining meat mixture in the bowl between the two tins and gently press on top of the shnitzel. Take the rest of the pastrami and divide evenly between the loaf pans and cover the tops of the shnitzels with it. Cover the loaf pans with tin foil.

Place the filled loaf pans into a deep pan and pour hot water halfway up the sides of the tins (do *not* pour water into the tins, this is a water bath to cook the mixtures in, goes on the outside in the outer pan).

Bake in oven for 1 hour or till fully cooked. Let cool completely, preferably chill in fridge till firm. Slice and plate individually with two tone lettuce and strawberries or unmold onto serving tray and use lettuce or parsley to decorate. Beautiful, elegant and incredibly flavorful, this is dinner party or holiday worthy.