



WALNUT PATÉ

Trefethen

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INGREDIENTS

1 cup minced onion
1 Tbsp butter
½ tsp ground cumin
½ tsp dried savory
½ tsp fine herbs
1 cup raw walnuts,
ground fairly fine
½ cup & 2 Tbsp bread crumbs,
toasted in the oven
2 Tbsp fresh parsley, minced
1 tsp tamari
1 small clove garlic, minced
salt & freshly ground pepper
2-4 Tbsp mayonnaise or
sour cream
lemon slices

PROCEDURE

1. Cook the onions in the butter over low heat with the cumin, savory, and fine herbs until they are soft.
2. Scrape the onion mixture into a bowl. Using your fingers, work in the walnuts, bread crumbs, parsley, tamari, and garlic. Taste and season with salt and pepper.
3. Gradually mix in the mayonnaise or sour cream until the mixture holds together.
4. Shape into a log or press it into a serving dish and garnish with overlapping slices of lemon. Enjoy with crackers or fresh baguette.