









De Spiegeleire

PRODUCER OF FRESHLY MADE QUALITY BELGIAN PÂTÉ







Content GAME AND YEAR-END SPECIALTIES

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- new 5 Spicy Jalapeño pâté
- new 6 Duck à l'orange pâté
 - 7 Duck, Cava and truffle pâté
 - 8 Ham pâte with fig pieces and Port and with a layer of fig/Port gelatine
 - 9 Stout, Liège syrup and raisin pâté
 - 10 Pâté with turkey, dates and pistachios
 - 11 Pâté with Brie, hazelnuts, honey and Port
 - 12 Smooth apple pâté with crispy fried bacon
 - 13 Roquefort and pear pâté
 - 14 Pâté with orange, Grand Marnier and mandarin pieces
 - 16 Pâté Reserva Negra®
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PACKAGING 24 CONSUMER

300 g

- 4 Trio of festive pâtés
- 24 Trio of game pâtés

2,4 kg

- 25 Round display with festive pâtés
- 25 Round display with game pâtés

PACKAGING SERVICE







Spicy Falapeño pâté

Discover our delicious Spicy jalapeño pâté, a coarse pâté made from the best ingredients for a tasty and spicy experience. The sweet chili sauce with pieces of chili gives the pâte a sweet and spicy taste, while the red and green jalapeños provide an extra kick. Enjoy the unique taste of our Spicy jalapeño pâte, perfect for lovers of spicy and tasty dishes!



282 520 | COURSE







Duck, Cava and truffle pâté

The duck pâté is made from duck liver and is fine in structure. Truffles give it a slightly sharp and nutty flavour. The fine, rich taste of the Cava lends an overall festive flavour to this exclusive pâté. The splendid combination of culinary flavours makes this a real delicacy!



513 520 | FINE





Stout, Liège syrup and raisin pâté

Our stout, Liège syrup and raisin pâté has the Oudenburg Abbey pâté as its base. This coarse pâté has been seasoned with stout. With the taste of sweet caramel, candy sugar and a hint of dark fruit, the beer adds a rich flavour to the pâté. Liège syrup is always a treat for the taste buds; along with the raisins, it makes for a deliciously sweet and rich aroma.



292 520 | COURSE











Roquefort and pear pâté

Our Roquefort and Pear Pâté is a delectable, coarse pâté. The addition of pungent Roquefort cheese gives the pâté a distinct, full flavour whilst the inclusion of the pears adds a light, sweet touch. In a nutshell: a delicacy that nobody can resist.



344 520 | COURSE





We wish you happy year-end festivities!

De Spiegeleire team







GAME PÂTÉ





Wildboar pâté

106 520 | COURSE

The wild boar pâté has a coarse texture and is made with a base of fresh, marinated wild boar meat. The well thought-out bouquet of exotic spices, as well as the carefully selected French red wine contribute to its distinctive taste, peculiar to game pâté.



Hare pâté

107 520 | COURSE

The hare pâté is a coarse game pâté, made with a base of marinated hare meat. A handful of hazelnuts is added by way of a titbit. Here too a matured French wine has been chosen for the marinade.





Pheasant pâté

108 520 | COURSE

The pheasant pâté is a coarse game pâté, made with a base of pheasant meat, pre-marinated in a delicious white wine. It tastes very refined and is a real eyecatcher in the chilled display cabinet.





Pictured packaging: 520 | Plastic dish one way Weight per piece: 2,600 kg

Venison pâté

125 520 | COURSE

The venison pâté is a coarse game pâté made from marinated deer meet and liver. Refined red wine adds the finishing touch for a well-balanced taste.





358 520 | COURSE

The wild boar pâté is made from succulently wrapped pieces of game liver and meat. The sophisticated selection of herbs and spices and the carefully selected red wine contribute towards its unique taste, exclusive to game pâté. The addition of cranberries gives this pâté a sweet, fruity edge, whilst their red colouring also adds a festive tinge.



Pâté of rabbit with prunes

583 520 | COURSE

If you are a big fan of dishes that combine meat and fruit, you must have heard of the incomparable Flemish classic: rabbit with prunes. The lean rabbit meat with prunes processed into a pâté clearly reflects this classic. Absolutely delicious!



This pâté is available in this packaging only.





GAME SPECIALTY





Wildboar terrine

470 306 | COURSE

Packaging 306
Black narrow plastic terrine
Weight per piece:
1,700 kg

The wild boar terrine is only available in this packaging.

We have enriched the wild boar terrine with a carefully chosen French red wine.



Triangle of truffle and cranberry pâté

447 024 | FINE HALF TUNNEL-SHAPE Weight per piece: 0,500 kg

447 025 FINE TUNNEL-SHAPE

Weight per piece: 1,000 kg

For this combination, we have added a scrumptious truffle pâté to our renowned cranberry pâté. These layers are separated from each other by a gelatin layer of cranberries. Apart from the appealing effect on your plate, the preserve also adds a delightfully fresh touch.



DUCK/TRUFFLE SPECIALTIES

Duck mousse

178 074 | FINE

Weight per piece: 1,800 kg

Duck mousse, made with real duck liver as a base, is very creamy and fine-textured.

A veritable delicacy for festive occasions.





PÂTÉ IN PUFF PASTRY



Pâté tart with onion confit and small pieces of apricot

327 267 | COURSE Weight per piece: 1,300 kg

This delicious pâté tart is made from Pâté with Onion confit, covered with a layer of apricot pieces and then all wrapped in crispy puff pastry.

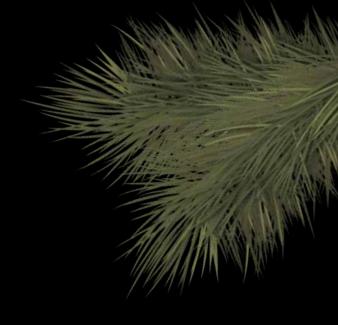


Wildboar pâté

The wild boar pâté has a coarse texture and is made with a base of fresh, marinated wild boar meat. The well thought-out bouquet of exotic spices, as well as the carefully selected French red wine contribute to its distinctive taste, peculiar to game pâté.









TUNNEL-SHAPE IN PUFF PASTRY

Pâté with onion confit

327 055 | COARSEWeight per piece: **1,100 kg**

We incorporate a home-made onion preserve in this pâté that gives the pâté a very sweet taste.



MINI TUNNEL-SHAPE IN PUFF PASTRY

Green pepper pâté

112 578 | COURSE

Weight per piece: 0,500 kg

The addition of coarse green peppercorns give this peppered paté a nice and spicy taste.





Nuts pâté

136 578 | COURSE

Weight per piece: 0,500 kg

This paté is a coarse-textured pâté containing different kinds of nuts: hazelnuts, walnuts and roasted almonds.



Spicy pâté

502 578 COURSE

Weight per piece: 0,500 kg

This pâté is enhanced with finely sliced chilli peppers, resulting in a spicy pâté. Delicious when combined with an aperitif.





PACKAGING CONSUMER



Trio of festive pâtés

481466 | COARSE/FINE Weight per piece: 0,300 kg

! Can only ordered per box or in multiplies of 6 pieces.

Our "Trio of festive pâtés" is made up of three 100g wedges of our Christmas flavours:

Smooth apple pâté with crispy fried bacon Roquefort and pear pâté Pâté with orange, Grand Marnier and mandarin pieces





Trio of game pâtés

454 378 COARSE Weight per piece: 0,300 kg

!Can only ordered per box or in multiplies of 6 pieces.

Our "Trio of game pâtés" is made up of three 100g wedges of our game flavours:

Wild boar pâté Pheasant pâté Venison pâté

These three game pâtés form a lovely basis for a 'Pâté, cheese and wine evening'. Let the party begin!





Round display with festive pâtés

501069 | COURSE/FINE Weight per piece: 2,400 kg

Our "Round display with festive pâtés" comprises 8 x 100 g wedges of pâté of the 3 different Christmas flavours:

Smooth apple pâté with crispy fried bacon Roquefort and pear pâté Pâté with orange, Grand Marnier and mandarin pieces



Round display with game pâtés

467 069 | COARSE Weight per piece: **2,400 kg**

Our "Round display with game pâtés" comprises 8 x 100 g wedges of pâté of the 3 different game flavours:

Wild boar pâté Pheasant pâté Venison pâté







PACKAGING SERVICE

Large white porcelain dish

371



Weight per piece: **8,000 kg**

Pictured pâté flavour: (499) Smooth apple pâté with crispy fried bacon (fine)

Oval-shaped black terrine with cover



Weight per piece: **5,000 kg**

Pictured pâté flavour: (495) Date and hazelnut pâté (coarse) Rectangular
stainless steel
packaging



Weight per piece: **16,000 kg**

Pictured pâté flavour: (117) Cranberry pâté (fine)

Black speckled wok



Weight per piece: **3,000 kg**

Pictured pâté flavour: (344) Roquefort and pear pâté (coarse)

Yellow star

133



Weight per piece: 3,600 kg

Pictured pâté flavour: (459) Pâté with orange, Grand Marnier and mandarin pieces (fine)

Santa Claus

044



Weight per piece: **3,500 kg**

Pictured pâté flavour: (117) Cranberry pâté (fine)

Green terrine with holly design



Weight per piece: 3,000 kg

Pictured pâté flavour: (136) Nuts pâté (coarse)











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