

# Cretons served warm

**Recipe for 4 persons**

## Description

Cretons with flavors of the past served warm to exhaust all its flavors.

## Note

If you want more traditional cretons, just refrigerate overnight.

## Ingredients

### For the cretons

- 100 Gr Duck fat
- 400 Gr Ground pork
- 1 Unit(s) Onion
- 1 Unit(s) Shallot
- 1 Clove(s) Garlic
- 2 Sprig(s) Thyme
- 2 Sprig(s) Sage
- 1 Leaf(ves) Bay leaf
- 1 Pinch(es) Jamaican pepper
- 150 Ml Water
- 1 Unit(s) Baguette
  
- Salt and pepper

## Preparation

- Preparation time **70 mins**

### General preparation

Chop the shallot and onion. Chop garlic and herbs.

### Preparation of the cretons

Melt duck fat in a heavy saucepan. Add all ingredients except water and herbs. Mix well to make the mixture as homogeneous as possible. Add water and cook over low heat for one hour, uncovered.

### To serve

Place a serving of hot cretons in a ramekin and garnish them with fresh herbs. Serve with toast.

**Bon appétit!**