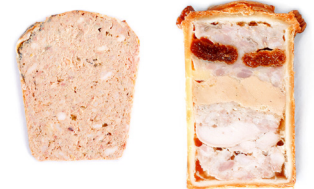


Dufour Gourmet

by Chef Aurélien Dufour



Dufour Gourmet Handcrafted Charcuterie

Chef Aurélien Dufour's fine handmade pâtés, sausages and specialty meats that will delight all food lovers' taste buds. Fully-cooked, ready to enjoy!

Each product is handcrafted with care by Chef Aurélien using traditional French techniques and the highest quality of meats. Chef Aurélien sources from local farms that respect humane animal treatment practices and have strict quality standards (i.e. they never use artificial preservatives or additives). Our goal is to provide you with the highest quality charcuterie and meat items possible.

- Handmade high quality products using traditional French techniques
- Using the best quality of meats, locally sourced and grown vegetables, seasonal fresh products
- Partnering with local farms that practice humane animal treatment
- No artificial preservatives or additives
- Animals raised without antibiotics or hormones
- No aspic or gelatin added and no fillers

Item #	Description	Unit Size / Case
GO2504	Chicken Liver Mousse: <i>Based on a classic French recipe, this mousse is light and elegant with a strong flavor of chicken liver creating a moist spread. Gluten Free</i>	1 tub (2.5 lb) / 1
GO2501	Chicken Live Pâté : <i>Finely ground country-style pâté made with tasty chicken liver and pork jowl to give a very smooth texture.</i>	1 Pâté (3.3 lb) / 1
GO2500	Pâté Campagne : <i>French traditional country-style pâté, a tasteful classic on your charcuterie board. Gluten Free</i>	1 Pâté (3.3 lb) / 1
GO2503	Pâté En Croûte : <i>One of the most famous charcuterie products in France. A classic, beautiful and tasty pâté topped with a flavorful gelée and baked in a pâte brisée. Gluten Free</i>	1 Pâté (3 lb) / 1
GO2502	Boudin Noir Terrine : <i>Traditional French pork blood terrine, made with fresh pork and pork blood, onions, pork fat, spices, espelette pepper and cayenne.</i>	1 Tub (3.3 lb) / 1

1-800-727-8791

www.parisgourmet.com

About Chef Aurélien Dufour

Chef Aurélien Dufour was born amidst the rich food and wine culture of Bordeaux, and spent his childhood in Germany where he was introduced to the charcuterie tradition.

Aurélien's natural talent for charcuterie was apparent, and he learned from the talented Chef Gérard Berranger, a Meilleur Ouvrier de France-distinguished Charcutier (the highest and most prestigious award in France in the food industry). There, Aurélien learned the technique and tradition of French charcuterie, steeped in history, with recipes passed down over generations. He mastered pâtés, terrines, galantines, ballotines, crépinettes and sausages, and also participated in many charcuterie competitions.



Aurélien Dufour has worked in the food industry for nearly 15 years, including six years in New York City, as Chef Charcutier for the prestigious Chef Daniel Boulud and his restaurant group.

In 2013, Aurélien was recognized by Star Chefs as a Rising Star in the Artisan Category, was also named by Zagat, the reputable restaurant guide, as a 30 under 30 Best Chef. In February 2016, he was inducted into the prestigious and exclusive Academie Culinaire de France, U.S. delegation, which preserves and spreads the French culinary arts, encourages training in cuisine, and supports professional development.

