



secrets**d**efamille
conserverie **artisanale** bretonne



our **secret** is inside

Breton Craft Cannery
France

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secrets **de** famille
conserverie **artisanale** bretonne

lespâtés



Smoked Bacon and Parsley Pâté

The smoked bacon and parsley pâté is a recipe for those who enjoy slightly smoky flavors.

A traditional recipe for a fresh and rustic pâté that is reminiscent of the delicious taste of times gone by !

Net weight 130 gr - Packing : By 12 units



Sichuan Pepper Pâté

Our Sichuan pepper pâté made with the famous Sichuan pepper imported by Marco Polo in the 13th century. Its aroma is subtle yet very rich. A pâté infused with the Sichuan pepper's notes of lemon and wood. Simply spread and enjoy !

Net weight 130 gr - Packing : By 12 units



Smoked sausage & Pommeau Pâté

The smoked sausage and Pommeau pâté is the best-seller of our range. This exclusive recipe mixes the strength and the character of the Breton "Andouille" smoked sausage with the delicate and fruity sweetness of Pommeau, an alcoholic apple-based drink. An unexpected marriage and the promise of a unique flavor.

Net weight 130 gr - Packing : By 12 units



Fig and Walnut Pâté

Our fig and walnut pâté is a unique delicacy. The sweetness of the dried fig combined with the crunch of the finest walnuts promises a beautiful harmony. Treat yourself !

Net weight 130 gr - Packing : By 12 units



Apple Chouchen Pâté

Tradition and boldness, for lovers of sweet and savory flavors. A pâté with strong Breton connotations, mixing the apple with subtle flavors and the sweetness of chouchen (traditional alcohol from Brittany) with hints of honey !

Net weight 130 gr - Packing : By 12 units



Mushroom and Nuts Pâté

A delicious pork pâté with mushrooms and hazelnut, which remembers the scent of undergrowth autumn. With its mushroom filling cooked with onions, truffled with small nuts sparkle.

Net weight 130 gr - Packing : By 12 units



Espelette Pepper Pâté

Our Espelette pepper (AOC) pâté is a famous local specialty from the Basque Country. The pepper has a unique and rare taste. Its marriage with this carefully prepared pâté makes a culinary statement !

Net weight 130 gr - Packing : By 12 units



Country Pâté with «Fleur de Sel»

The traditional pork pâté from Brittany, with its exceptional flavor and rustic consistency, makes it a pâté of character !

Net weight 130 gr - Packing : By 12 units



Grape and Calvados Pâté

Our grape and calvados pâté is a terrine full of the taste of Normandy! With sweet and salty flavours from the marriage of white grapes and calvados with notes of apple ... A treat for adults and children alike !

Net weight 130 gr - Packing : By 12 units



Foie Gras and Pistachio Pâté

A festive and chic pâté! The foie gras and pistachio pâté combines the smoothness and sweetness of duck foie gras with crunchy pistachios. Add this specialty to your festive platter and delight your guests !

Net weight 130 gr - Packing : By 12 units

lesrillettes



Guérande «Fleur de Sel» rilette

Discover our Guérande fleur de sel rilette : creamy, tasty and refined. Spread on bread as an aperitif or serve on fried potatoes as a main dish. Discover the full flavor of our rilette seasoned with Guérande sea salt !

Net weight 90 gr - Packing : By 12 units



Leek Fondue and Honey Rilette

This rilette has all the sweetness of a leek fondue, complemented by a delicately sweet note of honey. Superbly creamy and delicious, spread this rilette on bread, or why not, try making small puffs - trust us, they're irresistible !

Net weight 90 gr - Packing : By 12 units



Goat Cheese Rilette

Cheese lovers won't be able to resist the perfect combination of our goat cheese rilette! A surprising marriage of local products, perfect for stuffing cocktail tomatoes or Paris mushrooms before lightly grilling. , Ideal as an aperitif, this "Secrets de Famille" goat cheese rilette will surprise your guests !

Net weight 90 gr - Packing : By 12 units



Sundried Tomato and Sauternes Rilette

A delicate blend of Sauternes and duxelles of finely chopped tangy sundried tomatoes. This rillettes will amaze you! Rich in flavor, this original recipe perfectly combines the tartness of the tomatoes with the roundness of Sauternes. The successful union of a sweet wine and a sundried fruit ... for a "so-chic" aperitif !

Net weight 90 gr - Packing : By 12 units



Candied Lemon and Ginger Rilette

The candied lemon & ginger rilette will awaken your taste buds! Invigorating, this rilette is composed of a tasty mixture of candied lemon with salt, and a tangy hint of ginger. A perfect balance for an original and delicious rilette! A "Secrets de Famille" rilette that is original and full of freshness !

Net weight 90 gr - Packing : By 12 units



Green Olives and Piquillo Rilette

A rilette reminiscent of the south Mediterranean coast and sun! Foodies will love this "Secrets de Famille" green olive & piquillo rilette. Enjoy the subtle taste of olive and the fragrant flavor of piquillo pepper in this unique rilette recipe. Try it today !

Net weight 90 gr - Packing : By 12 units



Wasabi and Black Sesame Rilette

Wasabi and black sesame rillettes are totally original, Asian inspired ! Raised by the Japanese mustard, the wasabi, with its spicy and lemony notes, wakes up the taste buds ! A trip to the aperitif !

Net weight 90 gr - Packing : By 12 units



«Camembert» and Pear Rilette

Our camembert and pear rilette will delight gourmands! This rilette melts in your mouth, perfectly combining the flavors and creamy camembert of Normandy with the sweetness of the pears. A sweet treat dedicated to lovers of character !

Net weight 90 gr - Packing : By 12 units



Carrot with Essential Oils Spread

Let yourself be carried away by the flavors of our carrot and orange essential oils spread. A blend of culinary culture, we have enhanced this carrot cream with white raisins, garlic and cumin by adding delicate essential oils of orange and coriander. To dip and toast to your heart's content !

Net weight 90 gr - Packing : By 12 units



Eggplant and Ricotta Spread

Sweet eggplant pulp, simmered in lemon juice and extra virgin olive oil, combined with the delicacy and smoothness of ricotta (fresh Italian cheese), and enhanced with fresh mint. Our ricotta & mint eggplant caviar spread is an original recipe, ideal for making verrines or garnishing **toasted garlic bread** !

Net weight 90 gr - Packing : By 12 units



Artichoke and «Fromage Frais» Spread

A spread made with artichokes, emblematic vegetable of Brittany, enhanced with fresh lemon juice. Our unique and original recipe also features fromage frais. To enjoy our artichoke spread at its best, generously spread on sandwiches or use it to fill pastry puffs as an aperitif !

Net weight 90 gr - Packing : By 12 units



Sundried Tomato and Tuna spread

A perfect harmony between sundried tomato caviar, crumbled tuna and creamy fresh cheese. Spread this recipe on toast as an aperitif or use it to spice up a tomato sauce. A true Breton would also spread our sundried tomato confit with tuna on pancakes !

Net weight 90 gr - Packing : By 12 units



«Italian style» Artichoke spread

This is a must-have! The sweet flavor of the artichoke with small anchovies in vinegar will transport you to the Mediterranean. Made with a creative combination of ingredients including freshly squeezed lemon, garlic, basil, crushed almonds and Parmigiano Reggiano cheese on a creamy base of mascarpone.

Ideal for aperitifs on crostini, pizzas or bruschetta. It is delicious enjoyed with a thin slice of cured ham, coppa, can be used on hot or cold sandwiches, or with pasta (especially as a stuffing for homemade ravioli) !

Net weight 90 gr - Packing : By 12 units



Sweet Red Pepper and Mascarpone spread

Our mascarpone pepper cream is perhaps one of our best recipes : an aromatic pepper combined with the roundness of the mascarpone. Creamy and sweet and sour, it is an extraordinary sweet and savory mixture that we recommend enjoying on toast as an aperitif with anchovy filet for example, or using to make bruschetta or pizza, or to season meat or a fish sauce. Sweet pepper blends with all the flavors of the South, so let your sweet tooth go wild !

Net weight 90 gr - Packing : By 12 units



Green Vegetable Curry Spread

Could you imagine green vegetables as an aperitif! Definitely the lightest of our recipes with only 85 Kcal per 100g. This recipe is like an exotic journey, made from green beans, broccoli, peas, cooked with green curry (which is a very popular spice mix in Thailand and India), softened with a dash of coconut milk, and garnished with lemongrass and ginger. Take your taste buds on a journey with this spicy flavor! Enjoy spread on toast, in verrines, or with grilled poultry or fish !

Net weight 90 gr - Packing : By 12 units



Green Olive Tapenade with Candied Lemon and Almond

Rediscover the tapenade! An unusual combination of the delicate and fresh taste that all lovers of green olives adore, infused with a hint of candied lemon, and crunchy almonds, softened on a base of fresh cream cheese. Use it to enhance dishes such as fresh pasta, green salad, steamed vegetables, simply as an aperitif on a slice of fresh bread, or to make a dip or poultry stuffing.

Net weight 90 gr - Packing : By 12 units



Black Olive Tapenade with Dried Tomato and Pine Nuts

The intense favors of this tapenade transport you to the South of France. It is delicious and surprising with its combination of dried tomatoes, pine nuts and basil, enhanced with a hint of chili that tickles the palate.

A must-have in your kitchen, serve it traditionally on toast as an aperitif, or use it to make stuffing for a fish such as red mullet for grilling, to baste a white meat like a rabbit or even to make hot puff pastries !

Net weight 90 gr - Packing : By 12 units



Butternut Honey, Lemon & Almond DIP

In a beautiful orange color, this recipe is a deliciously creamy delicacy made from butternut puree with its hints of honey and lemon, embellished with crunchy almond chips. The chic vegetables of days gone by bring sun and heat to winter aperitifs.

Vegetarian specialty to toast to your heart's content. Perfect accompaniment to poultry or fish. !

Net weight 90 gr - Packing : By 12 units



Hummus «My Way» DIP

The hummus is the Orient that invites itself to your table. This chickpea puree flavored with sesame has become a safe bet for your aperitifs. A creamy texture with notes of lemon, complemented by an exotic touch of cumin.

Serve chilled on toast, sliced baguette or in verrines, on a bed of parsley pesto enhanced with a dash of lemon juice. Unleash your inner foodie in search of new culinary creations and give a decidedly more gourmet dimension to sandwiches, salads and more.

Net weight 90 gr - Packing : By 12 units



Coral Lentils & Chorizo DIP

A "Secrets de Famille" exclusive, discover this Spanish-inspired spread and let yourself be tempted by the unique blend of coral lentils, carrots, and chorizo! The hint of garlic and parsley wonderfully sublimate the smoked paprika. A delicious and balanced recipe that leaves you full of energy and exoticism!

Just open, spread and enjoy! Can also be enjoyed as a dip with breadsticks, used to make original sandwiches, or savored hot with poultry or fish !

Net weight 90 gr - Packing : By 12 units



Seaweed Tartare Lemon-Pink Berry

Recipe based on fresh organic seaweed mixture (dulse, nori, sea lettuce). Rich in iodine and tangy with its duet of pickles and a dash of lemon juice! Invigorating to perfection, taste buds awakening guaranteed!! The sea is never far away! We are in Brittany after all!

Please note that a hint is enough on simple toasted sandwiches, to delicately accompany baked or smoked fish or spice up a sauce or a mayonnaise !

Net weight 90 gr - Packing : By 12 units



Oyster Mushroom Tartare with Ham & Nuts

This tartare of Brittany-grown oyster mushrooms, known for their velvety texture and their sweet and delicate flavor, is a true homemade creation.

Mushroom lovers won't be able to resist ! This oyster mushroom spread with cooked ham and walnuts is surprising and delicious. It has an intense flavor and pleasant texture in the mouth.

You can spread this fresh recipe on toast, use it in verrines, or to stuff white meats, round off a creamy sauce, garnish hot puff pastries or fresh homemade ravioli. The list are endless! Your taste buds will be amazed by a flood of flavors from the first bite. Enjoy time and time again with friends and family, you will be sure to keep them on their toes !

Net weight 90 gr - Packing : By 12 units



Shitake Tartare with Chestnut and Yellow Wine

Shitake is the second most cultivated mushroom in the world after the Paris mushroom. It has a soft and pony texture and releases a woody, earthy flavor once cooked. Our shitakes are grown in the fields of Brittany! It also has a sweet and pleasant fragrance and remarkable nutritive properties. This highly aromatic tartare, prepared from a classic of French gastronomy and yet totally innovative, blends perfectly with warming, creamy chestnuts, and its hint of yellow Jura wine with a nutty finish. Use to thicken a sauce or for stuffing in all kinds of culinary preparations. We recommend using to garnish your tartlets or puff pastries. Sprinkle with a few finely chopped parsley leaves and bake. This recipe is also ideal for making stuffing for white meat or ravioli.

The wonderful smell of mushrooms when cooking will whet your appetite !

Net weight 90 gr - Packing : By 12 units

lescrèmes (dèfoiegras)

foie gras and condiments



Fig and Balsamic Vinegar Foie Gras Cream

The "Secrets de Famille" foie gras cream prepared with dried figs and infused with a hint of balsamic vinegar holds the promise of a different experience. Delicious on gingerbread, serve it as an aperitif with friends or enjoy on a quiet night in !

Net weight 90 gr - Packing : By 12 units



Morel Foie Gras Cream

Let yourself be tempted by our morel foie gras cream. All the flavors of foie gras combined with the unique and subtle taste of morels, make this "Secrets de Famille" cream a unique product.

Mushroom lovers : tuck in !

Net weight 90 gr - Packing : By 12 units



Candied Onion Foie gras Cream

Be tempted by the fine, creamy texture of our candied onion foie gras cream. These slow-simmered onions add a unique flavor to this must-have product of the "Secrets de Famille" range !

Net weight 90 gr - Packing : By 12 units



Dried Fruit and white Balsamic Vinegar Chutney

Chutney, a condiment made from spicy fruits or vegetables, is a British specialty that was imported to India by settlers.

It is a tasty mixture cooked in vinegar, sugar, spices and herbs, until it takes on a jam-like consistency. This sweet and sour chutney, made from figs, apricots and white grapes stewed in white balsamic vinegar, goes wonderfully with foie gras, terrines, as well as goat and sheep cheese. Why not surprise your guests by using it as mustard to spice up meat or fish !

Net weight 90 gr - Packing : By 12 units



Candied Onions and Red Porto Chutney

Our candied onion with red port chutney will bring out the intense flavors of your "Secrets de Famille" foie gras or pâté aperitifs. A subtle blend of sweet and salty flavors that we allow to stew with local butter, herbs, red port with notes of prune and a splash of balsamic vinegar. Discover our recipe ideas to enjoy the "Secrets de Famille" candied onion and red port chutney hot or cold !

Net weight 90 gr - Packing : By 12 units

lesdèsserts

desserts



Salted Butter Caramel Rice Pudding

Tuck in to this creamy dessert and savor the intensity of our rice pudding with salted butter caramel. Enjoy straight from the jar or use it to make other gourmet desserts, draw inspiration from our recipe !

Net weight 100 gr - Packing : By 12 units



Coco, Mango & Passion Fruit Rice Pudding

Escape your daily routine by tasting the most exotic dessert from the "Secrets de Famille" range! The creaminess of our coconut, mango and passion fruit rice pudding will awaken your most beautiful vacation memories. With diced fresh mango, enjoy it straight from the jar or incorporate it into a recipe !

Net weight 100 gr - Packing : By 12 units



Caramel Cream

Our smooth cream made from condensed milk and caramel will delight young and old alike! Enjoy straight from the jar, as a dessert or as a snack. This dessert will remind you of your grandmother's cooking.. To enjoy time and time again !

Net weight 100 gr - Packing : By 12 units



Coffee Cream

Our famous coffee cream is a gourmet treat for coffee lovers! This cream has all the flavors and powerful aromas of coffee and the unmistakable smoothness of custard.. You can do without your espresso! For adults "only" !

Net weight 100 gr - Packing : By 12 units



Vanilla Rice Pudding

Our range would not be complete without this classic dessert: the vanilla rice pudding! Creamy rice with milk, cooked slowly with vanilla pods, giving a wonderful aroma that will take you back to your childhood !

Net weight 100 gr - Packing : By 12 units



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