

DE SPIEGELEIRE

END OF YEAR

SPECIALTIES
GAME & END OF YEAR
2024



DE SPIEGELEIRE

**PRODUCER OF FRESHLY MADE
QUALITY BELGIAN PÂTÉ**



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The Christmas products are available in delivery weeks 47-52.
Our game pâtés are already available from delivery week 36 until the end of the year.
De Spiegeleire N.V. reserves the right to change this offer at any time.



CHRISTMAS PÂTÉ

NEW

PÂTÉ WITH POACHED PEAR, RED WINE AND HAZELNUT

278 520 | COURSE

Packaging 520
Plastic dish one way
Weight per piece:
2,600 kg

Our artisanal pâté with poached pear, hazelnut, and a touch of red wine is a true culinary discovery for gourmets. Each bite of this pâté offers a carefully crafted blend of flavors. The sweet, juicy notes of poached pear are perfectly balanced by the rich, earthy aromas of hazelnut. A subtle hint of red wine adds an extra dimension to each mouthful, delighting the taste buds.





CHRISTMAS PÂTÉ

NEW

ONLY AVAILABLE IN
PICTERED PACKAGINGS

POULTRY PÂTÉ WITH CHORIZO AND A LAYER OF SWEET PEPPER GELATIN

279 520 | FINE

Packaging 520
Plastic dish one way

Weight per piece:
2,600 kg

Step into a world of flavor explosions with our artisanal poultry pâté, enriched with the spicy kick of chorizo and refined with a subtle layer of sweet pepper gelatin. This pâté offers the best of both worlds: the delicate taste of tender poultry and the robust spiciness of chorizo. However, the true star of this creation is the layer of sweet pepper gelatin. It adds a delightful sweetness, intertwined with a light spicy tingle that tantalizes the taste buds and creates an unforgettable culinary experience.



CHRISTMAS PÂTÉ

NEW

DUCK MOUSSE WITH PORT

179 520 | FINE

Packaging 520
Plastic dish one way
Weight per piece:
2,600 kg

This duck mousse is a masterpiece of craftsmanship, with a silky texture and a rich, full flavor that tantalizes the senses. Made from the finest duck liver, seasoned with a touch of port, each bite offers a perfect balance between savory and sweet. The creamy consistency glides over the tongue, while the subtle hint of port adds an extra dimension to each mouthful. The result is a delightful taste experience that sparks the imagination.



CHRISTMAS PÂTÉ

DUCK À L'ORANGE PÂTÉ

283 520 | FINE

Packaging 520
Plastic dish one way
Weight per piece:
2,600 kg

Duck à l'orange, a classic French dish transformed into pâté!

This pâté, made from our famous duck mousse, is enhanced with a delicious marmalade that brings out the sweet-and-sour orange taste to perfection.

We've added some pulled duck meat to complete this flavour. Duck à l'orange pâté is the perfect accompaniment to a festive meal!



CHRISTMAS PÂTÉ CLASSIC

DUCK, CAVA AND TRUFFLE PÂTÉ

513 520 | FINE

Packaging 520
Plastic dish one way
Weight per piece:
2,600 kg

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!





CHRISTMAS PÂTÉ CLASSIC

PÂTÉ WITH ORANGE, GRAND MARNIER & MANDARIN PIECES

459 520 | FINE

Packaging 520
Plastic dish one way
Weight per piece:
2,600 kg

This fruity, fine pâté with the delicious flavour of fresh oranges, mandarins and a dash of Grand Marnier has a slightly sweet taste. Small pieces of orange peel and mandarin preserve not only provide a fruity flavour but also a festive tinge.



CHRISTMAS PÂTÉ

PÂTÉ WITH CRANBERRIES AND HAZELNUTS

293 520 | COURSE

Packaging 520
Plastic dish one way
Weight per piece:
2,600 kg

Cranberries and hazelnuts transformed into a delicious coarse pâté. This pâté is a delightful blend of cranberry freshness and hazelnut crunch.



CHRISTMAS PÂTÉ CLASSIC

SMOOTH APPLE PÂTÉ WITH CRISPY FRIED BACON

499 520 | FINE

Packaging 520
Plastic dish one way
Weight per piece:
2,600 kg

This smooth creamy pâté enhanced with delicious homemade apple preserve and crispy fried bacon is very distinctive. The apple gives this pâté a pleasant and slightly sweet taste, while the bacon adds a slightly salty touch and crispy bite.



CHRISTMAS PÂTÉ CLASSIC

PÂTÉ WITH BRIE, NUTS, HONEY & PORT

560 520 | COURSE

Packaging 520
Plastic dish one way
Weight per piece:
2,600 kg

Creamy cheese taste of Brie, drizzled with honey, which melts in your mouth. Added nuts turn this into a complete treat of this pâté.





CHRISTMAS PÂTÉ CLASSIC

ROQUEFORT AND PEAR PÂTÉ

344 520 | COURSE

Packaging 520
Plastic dish one way
Weight per piece:
2,600 kg

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.



520

552

CHRISTMAS PÂTÉ CLASSIC



PÂTÉ RESERVA NEGRA®

595 520 | FINE

Packaging 520
Plastic dish one way
 Weight per piece:
2,600 kg

Packaging 552
Black narrow plastic terrine
 Weight per piece: **1,600 kg**

This exclusive 100% Duroc pâté contains meat only from pure-bred Duroc pigs that are born, bred and slaughtered in Spain. Not only the meat, but also the renowned Gran Reserva dried ham is processed. These special ingredients give the Paté Reserva Negra® a unique, refined and intense flavour.

**ONLY AVAILABLE IN
 PICTERED PACKAGINGS**



024



520

CHRISTMAS PÂTÉ CLASSIC



PÂTÉ WITH BREYDEL HAM

599 520 | COURSE

Packaging 520
Plastic dish one way
Weight per piece:
2,600 kg

Packaging 024
Half tunnel-shape
Weight per piece: **0,500 kg**

This oven-baked pâté with its typical and delicious Breydel flavour is obtained by adding Breydel ham and its unique blend of herbs. The pâté is coarse in structure with clearly visible pieces of ham.

**ONLY AVAILABLE IN
PICTERED PACKAGINGS**



Packaging 006

Loaf

Weight per piece: **2,000 kg**

Pictured pâté flavour:

(358) Wild boar pâté with cranberry

**Would you like to easily pre-cut and package our
Christmas pâtés for the consumer?
This packaging is ideal for this!**

**WITH THE EXCEPTION
OF PÂTÉS WITH
INTERMEDIATE LAYER**

PACKAGING CONSUMER



Packaging 375
8 slices on tray in box
Weight per piece: 1,200 kg

PÂTÉ WITH POACHED PEAR,
RED WINE AND HAZELNUT

278 | COURSE



POULTRY PÂTÉ WITH CHORIZO
AND A LAYER OF
SWEET PEPPER GELATIN

279 | FINE



DUCK MOUSSE WITH PORT

179 | FINE



GAME PÂTÉ



WILD BOAR 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 eye-catcher in the chilled display cabinet.



GAME PÂTÉ

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.



WILD BOAR PÂTÉ WITH CRANBERRY

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



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

WILD BOAR TERRINE



470 306 | COARSE

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

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

**ONLY AVAILABLE IN
PICTERED PACKAGINGS**

DUCK/TRUFFLE SPECIALTIES

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 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.

WILD BOAR 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.



106 578 | COURSE

Weight per piece: **0,500 kg**



106 055 | COURSE

Weight per piece: **1,100 kg**



PÂTÉ IN PUFF PASTRY

TUNNEL-SHAPE IN PUFF PASTRY



PÂTÉ WITH ONION CONFIT

327 055 | COARSE

Weight 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 | COARSE

Weight per piece: **0,500 kg**

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



NUTS PÂTÉ

136 578 | COARSE

Weight per piece: **0,500 kg**

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



SPICY PÂTÉ

502 578 | COARSE

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 SERVICE



LARGE WHITE PORCELAIN DISH

371

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

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



RECTANGULAR STAINLESS STEEL PACKAGING

335

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

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



OVAL-SHAPED BLACK TERRINE WITH COVER

479

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

Pictured pâté flavour:
(495) Date and hazelnut pâté (coarse)



BLACK SPECKLED WOK

137

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

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

PACKAGING SERVICE



YELLOW STAR

133

Weight per piece: **3,600 kg**

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



GREEN TERRINE WITH HOLLY DESIGN

307

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

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



SANTA CLAUS

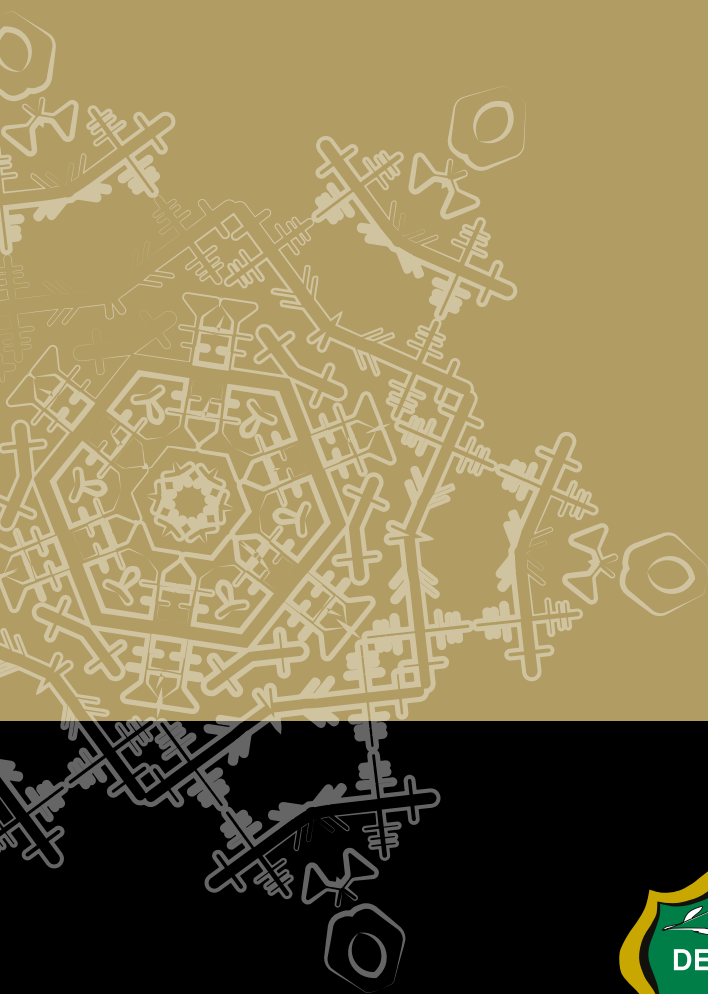
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Weight per piece: **3,500 kg**

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



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DE SPIEGELEIRE NV
Industrieterrein 1
I.Z. Webbekom 1041
B-3290 Diest

E info@ds.be
T +32 13 35 20 81
F +32 13 35 20 90

www.ds.be
www.despiegeleire.com