

LE MOTTAY
— RILLETES —
HAUTE GASTRONOMIE



EXCEPTIONAL RILLETES

MADE IN THE TRADITIONAL MANNER

Cuts of pork carefully chosen (**shoulder, breast and fat**), a touch of **salt from the Guérande region**, and just a hint of **white pepper** are slowly cooked over a period of 15 hours, producing wonderfully tender, succulent pork with an unusual creamy texture.

This shredded meat confit is then delicately seasoned to further enhance the flavours.

Our seasoning remains true to the original ingredients found in the ancient recipes.

The rillettes are presented in small, elegant verrines.

Pork rillettes are best enjoyed simply with a slice of fresh, crusty bread or a piece of toast.

The delicious flavours of succulent pork blended with a variety of aromatics speak for themselves.

A RANGE OF DELICIOUS, TRADITIONAL FRENCH RILLETTES TO DELIGHT THE GOURMET

Root vegetables

This is a light and tasty recipe in which root vegetables are added to accentuate the rich flavour of the pork

Composition

84% pork
5% parsnips
4% carrots
4% yellow carrots
3% celeriac
Salt from the Guérande region
White pepper



Prunes in Armagnac

Delicious aromas are released into the heart of the meat, producing a subtle blend of flavours for the most discerning palate!

Composition

85% pork
15% prunes in Armagnac
Salt from the Guérande region
White pepper



Lemon confit

The sharpness of lemon confit creates a sophisticated and refined flavour to counteract the richness of the pork. An absolute delight!

Composition

94.8% pork
5% lemon confit
0.2% coriander
Salt from the Guérande region
White pepper



Green peppercorn

Tiny pieces of green peppercorns offer a hint of warmth and spice to the creamy texture of the meat.

Composition

97% pork
3% green peppercorns
Salt from the Guérande region
White pepper



Apple calvados

Small pieces of dried apple soaked in calvados before being added to the meat, create an intense marriage of flavours which delicately balance with the flavour of the pork.

Composition

91% pork
7% dried apples
2% calvados
Salt from the Guérande region
White pepper



INGREDIENTS

Organic meat of the highest quality

- The meat comes from a group of **4 organic producers**, based in the Loir and Cher region. They rear approximately **2000 pigs per year**.
- Their pigs are either raised **outdoors, or undercover on straw**, and the meat is processed at the age of **8 months**.

Fresh vegetables, spices, dried fruits and organic alcohol

- Each product is rigorously selected by wholesalers or certified organic producers.
 - The **root vegetables** offer an exceptional level of freshness
 - Careful attention has been given to finding organic producers of both **armagnac and calvados**.

Organic certification

Le Mottay Gourmand was awarded organic certification on 2nd December, 2014.
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