



Not only delicious pâtes

## Čongrády

Through years of hard work and perseverance, our Grandfather, Stefan Congrady, mastered the art of balancing delicate taste with organic produce. For many years, we at Congrady Products have honored this tradition by creating pates and meat products based on our Grandfather's recipes.

As a family, we're committed to developing and refining our Grandfather's traditions. Each day we prepare high quality pates and meat products with a single goal in mind: returning organic, homemade products to kitchen tables around the world.

We believe in honoring craft and tradition, which is why we ensure that every product we make passes through our hands - from meat supplies, to wrapping, to delivery. We also ensure that our ingredients are sourced locally. This guarantees that each product is free of preservatives, processed with the utmost care, and produced to the highest standards.

It is said that there is nothing better for one to do then enjoy the simple pleasures of life. And for the Congrady family, this means producing high quality pates and meat products.



Gluten-free



100% natural



Local manufacturer



180 g

### Lard Spread

There are few dishes that rival the natural and vibrant taste of our Pork Rind Spread. Made with just minced pork rind, lard, garlic and salt, our Pork Rind Spread appeals to those who enjoy more intense flavors. Made according to Grandpa Congradý's secret recipe, simply combine fresh bread, mustard, onion, garlic and this spread to create the ultimate Czech delicacy!



190 g

### Flank pâté

You'll be surprised by the high content of lean meat in this beautiful pâté. Ingredients include only meat, vegetables and spices. Enjoy this pâté in combination with fresh bread and cold beer.



190 g

### Liver pâté

In addition to liver and bacon, this pâté hosts notes of roasted onion, nutmeg and marjoram. Add freshly ground pepper to intensify the taste of this pâté.





### Pork in own juice

This pâté is simply too good to overlook. Lean pork shoulder is only salted and preserved. Which means it's simple and tasty. Try this pork delicacy on buttered bread..



### Luncheon Meat

A traditional delicacy, this style of pâté has been a staple in Czech kitchens for years. Made with high quality pork and a touch of beef, the only other ingredients in this dish are fresh pepper and salt to give this Czech classic an added kick.



### Beef with garlic

Imagine a piece of good Czech beef with only a touch of garlic and salt: that is our beef with garlic and it couldn't be simpler. This dish is ideal for consuming cold or combining with a homemade meal like spinach and dumplings! Simple, delicious, and full of flavor. Enjoy!



170 g

### Flank pâté with chili

Feel free to indulge in your favorite flank pâté but this time with a touch of chili. We carefully curate the spice level of this pâté to ensure it is mild and fit for your palate. Give this spicy pâté a shot and it might just fuel your passion for more!



170 g

### Goose liver pâté with Sichuan pepper

An unusual combination of spices, herbs and brandy along with goose liver creates a pâté of fine and exotic notes. Delicate in flavor, this pâté emphasizes the taste of the goose liver itself. Thanks to the addition of Sichuan pepper, an ingredient that pairs well with poultry, you can't help but fall in love with this pâté.



170 g

### Liver pâté with dried plum

Thanks, in part, to the addition of dried plums, this flavor of liver pâté is extraordinarily delicious. Why not try this unique twist on one of your favorite pâtés, it might just surprise you! Perfect for toast and red wine.



170 g

### Deer pâté with dried plum

In this delicious pâté you will find quality venison from the Bohemian Forest as well as dried plum macerated in a Pinot Noir red wine.

A high content of organic deer meat ensures freshness while the dried plums add a delicious, sweet taste to the mix. Try pairing this pâté with a quality cheese.



170 g

### Duck pâté with smoked duck breast

This duck pâté consists of tender duck meat prepared slowly and delicately. Our Duck breast is cured for days in a salt lure before being delicately smoked by our artisan chefs. Once complete we add tender duck meat, liver, reared duck lard, and garlic. The result is a unique and worldly taste you won't forget. This pâté is perfect for pairing with a heavier red wine or herbal spirit.



170 g

### Rabbit pâté with thyme

Our Rabbit pate is seasoned with thyme and bathed in a Rhineland-style Riesling.

A unique combination of Moravian winemakers and Czech farmers, this Rabbit pate is lean, healthy, and delicious. It is a must-try for the health-conscious consumer of today!



170 g

### Jerky duck

Confi duck flavored only with marjoram, salt and pepper. Savor this delicacy on a fresh baguette or with crackers and wine. A true meat affair!



Pork cracklings in lard

The crispy fried lard in a high quality.



Lard

Lard is the semi-soft, white fat located in the fattiest portions of a pig. Lard has become a popular cooking fat once again because it contains no trans fats and offers a number of benefits.





### Gift packaging CLASSIC

Collection of 3 delicious pâtés Classic in a natural gift box. Liver pâté, Flank pâté and Lard Spread.



### Gift packaging RETRO

Canned meat from the RETRO line in a natural gift box. Contains: Pork in own juice, Beef with garlic and Luncheon Meat.



### Gift packaging GOURMET

A collection of 3 delicious pâtés from the GOURMET line in a natural gift box. Flank pâté with chili, Goose liver pâté with Sichuan pepper and Liver pâté with dried plum



### Gift packaging DELICACIES

Gift packaging of premium pâtés. Delicacy trio Deer pâté with dried plum, Rabbit pâté with thyme and Jerky duck .





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