Galantine

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Duck galantine.



Galantine with vegetables.

*For broader context, see*[*charcuterie*](https://en.wikipedia.org/wiki/Charcuterie).

A **galantine** is a [French](https://en.wikipedia.org/wiki/French_cuisine) dish of de-boned stuffed meat, most commonly [poultry](https://en.wikipedia.org/wiki/Poultry) or fish, that is [poached](https://en.wikipedia.org/wiki/Poaching_%28cooking%29) and served cold, coated with [aspic](https://en.wikipedia.org/wiki/Aspic). Galantines are often stuffed with [forcemeat](https://en.wikipedia.org/wiki/Forcemeat), and pressed into a [cylindrical](https://en.wikipedia.org/wiki/Cylindrical) shape. Since deboning poultry is thought of as difficult and time-consuming, this is a rather elaborate dish, which is often lavishly decorated, hence its name, connoting a presentation at table that is *galant*, or urbane and sophisticated. In the later nineteenth century the technique's origin was already attributed to the chef of the [marquis de Brancas](https://en.wikipedia.org/wiki/Louis%2C_Marquis_of_Brancas_and_Prince_of_Nisaro).[[1]](https://en.wikipedia.org/wiki/Galantine#cite_note-1) (The preparation is not always luxurious: [Evelyn Waugh](https://en.wikipedia.org/wiki/Evelyn_Waugh) in his novel *Men at Arms* mentions "a kind of drab galantine which Guy seemed to remember, but without relish, from his school-days during the First World War".[[2]](https://en.wikipedia.org/wiki/Galantine#cite_note-2))

In the [Middle Ages](https://en.wikipedia.org/wiki/Middle_Ages), the term *galauntine* or *galantyne*, perhaps with the same connotations of gallantry,[[3]](https://en.wikipedia.org/wiki/Galantine#cite_note-3) referred instead to any of several sauces made from powdered [galangal](https://en.wikipedia.org/wiki/Galangal) root, usually made from bread crumbs with other ingredients, such as powdered [cinnamon](https://en.wikipedia.org/wiki/Cinnamon), strained and seasoned with [salt](https://en.wikipedia.org/wiki/Salt) and [pepper](https://en.wikipedia.org/wiki/Black_pepper). The dish was sometimes boiled or simmered before or after straining, and sometimes left uncooked,[[4]](https://en.wikipedia.org/wiki/Galantine%22%20%5Cl%20%22cite_note-4) depending on the recipe. The sauce was used with fish and eels,[[5]](https://en.wikipedia.org/wiki/Galantine%22%20%5Cl%20%22cite_note-5)[[6]](https://en.wikipedia.org/wiki/Galantine#cite_note-6)[[7]](https://en.wikipedia.org/wiki/Galantine#cite_note-7) and also with geese and venison.[[8]](https://en.wikipedia.org/wiki/Galantine#cite_note-8)

The extravagant [hyperbole](https://en.wikipedia.org/wiki/Hyperbole) of declarations of [courtly love](https://en.wikipedia.org/wiki/Courtly_love) were burlesqued by [Geoffrey Chaucer](https://en.wikipedia.org/wiki/Geoffrey_Chaucer):

Was nevere pik walwed in galauntine
As I in love am walwed and vwounde.[[9]](https://en.wikipedia.org/wiki/Galantine#cite_note-9)

During the [Siege of Leningrad](https://en.wikipedia.org/wiki/Siege_of_Leningrad) in 1941–1942, the authorities created galantine from 2,000 tons of [mutton](https://en.wikipedia.org/wiki/Mutton) guts that had been found in the seaport, and later, [calfskin](https://en.wikipedia.org/wiki/Calfskin), to [feed the starving residents of Leningrad](https://en.wikipedia.org/wiki/Effect_of_the_Siege_of_Leningrad_on_the_city).