



CHICKEN LIVER MOUSSE WITH PORT JELLY



QimiQ BENEFITS

- Alcohol stable and does not curdle
- Dairy cream - best quality
- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE MOUSSE

125 g	QimiQ Classic, chilled
125 g	QimiQ Whip Pastry Cream, chilled
350 g	Chicken liver
75 g	Onion(s), diced
10 g	Garlic, finely chopped
40 g	Streaky smoked bacon
60 g	Apple(s), diced
100 g	Butter
	Salt
	Black pepper, freshly ground
1 g	Marjoram, dried
1	Bay leaf
75 ml	Port, red
125 ml	Red wine
250 ml	Chicken stock

FOR THE JELLY

250 ml	Red wine
250 ml	Port
80 g	Shallot(s), finely diced
20 g	Sugar
10 g	Vanilla sugar
1	Bay leaf
	Black pepper corns
6	Gelatine sheets à 3 g

METHOD

1. For the mousse: sauté the liver in butter with the onions, garlic, bacon and apples. Season with the salt and pepper.
2. Add the marjoram and bay leaf, douse with the port and red wine and cook until reduced.
3. Add the chicken stock and cook for approx. 40 minutes until reduced by half.
4. Remove the bay leaf and blend until smooth. Strain through a fine sieve and allow to cool.
5. Lightly whip the cold QimiQ Classic and QimiQ Whip together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Fold the whipped QimiQ into the liver mixture.
6. Fill into moulds and allow to chill for approx. 4 hours.
7. For the jelly: bring the red wine, port, shallots, sugar, vanilla sugar and spices to the boil and cook until reduced to ¼ litre. Strain through a fine sieve and allow to cool.
8. Soak the gelatine in cold water, squeeze and dissolve in the mixture.
9. Pour the chilled port jelly onto the liver mousse approx. 0.5 cm high and chill for 1

hour.