



# CHICKEN LIVER MOUSSE



## QimiQ BENEFITS

- Alcohol stable and does not curdle
- Full taste with less fat content
- Quick and easy preparation



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easy

## INGREDIENTS FOR 4 PORTIONS

<b>125 g</b>	QimiQ Classic, unchilled
<b>180 g</b>	Chicken liver
<b>40 g</b>	Onion(s), diced
<b>2</b>	Garlic clove(s), finely chopped
<b>30 g</b>	Apple(s), diced
<b>50 g</b>	Butter
	Salt
	Black pepper, freshly ground
<b>1 tsp</b>	Marjoram, dried
<b>1</b>	Bay leaf
<b>100 ml</b>	Port, red
<b>150 ml</b>	Chicken stock
<b>125 ml</b>	Whipping cream 36 % fat, whipped

## METHOD

1. Sauté the chicken liver with the onions, garlic and apples in the butter. Season with salt and pepper.
2. Add the marjoram and bay leaf. Douse with the port wine and allow to reduce.
3. Add the chicken stock and allow to simmer until half of the liquid has evaporated.
4. Remove the bay leaf and blend smooth using an immersion blender. Strain through a fine sieve and allow to cool.
5. Whisk the unchilled QimiQ Classic smooth and mix into the liver mixture. Fold in the whipped cream.
6. Fill the mousse into moulds and allow to chill for approx. 4 hours.
7. Form dumplings out of the mousse and serve with cranberry jam and toasted white bread.