



CHICKEN LIVER PATE



QimiQ BENEFITS

- Quick and easy preparation
- Longer presentation times without loss of quality
- 100 % phosphate free



20



easy

INGREDIENTS FOR 10 PORTIONS

110 g QimiQ Marinade

113 g QimiQ Classic

1 litre(s) Water

44 g Salt

1360 g Chicken liver, scrubbed [root vegetable]

84 g Shallot(s), chopped

20 g Garlic, minced

226 g Butter

120 g Port wine

28 g Grapeseed oil

METHOD

1. Mix the QimiQ Marinade with the water and salt and marinate the livers for 2 hours. Remove from the marinade and pat dry.
2. Saute the shallots and garlic in butter over a medium heat.
3. Deglaze with the port wine, reduce and set aside.
4. Heat the grapeseed oil and add the chicken livers. Cook until medium, about 4-6 minutes.
5. Place the hot chicken livers into a food processor with the shallot/garlic mixture and puree. Gradually add the cold butter a little at a time.
6. Run the mixture through a chinois until smooth.
7. Whisk the QimiQ Classic smooth and fold into the chicken liver mixture.
8. Chill the pate for about 4-6 hours, before serving.