



CHICKEN LIVER PATE



QimiQ BENEFITS

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



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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.