QimiQ

CHICKEN LIVER & TOAST



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

340 g	QimiQ Marinade
40 g	QimiQ Cream Base
226 g	Chicken liver, cleaned
340 g	All purpose flour
1 tbsp	90/10 Oil blend
4 g	Shallot(s), minced
4 g	Garlic, minced
24 g	Brandy
24 g	Chicken stock
40 g	Demi-glace sauce
4 g	Butter, chilled
2 g	Flat-leaf parsley
2 g	Tarragon
	Salt and pepper
1	French Baguette

METHOD

- 1. Mix the QimiQ Marinade with the salt and water in a bowl. Place the cleaned chicken livers in the marinade and soak for 2 hours.
- 2. Remove from the marinade and pat dry.
- 3. Toss the dry livers in the all-purpose flour.
- 4. Heat the blended oil in a saute pan over medium heat and brown the livers on both sides. Remove from the pan.
- 5. Cook the shallots and garlic in the same pan until translucent. Deglaze with the brandy. Add the QimiQ Sauce Base, chicken stock and demi-glace sauce.
- 6. Place the livers back in the pan and finish with the cold butter, herbs and salt and pepper to taste.
- 7. Pour the livers and the sauce over a piece of toasted baguette and serve.