



CHICKEN LIVER & TOAST



QimiQ BENEFITS

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



20



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.