



TRUFFLED CHICKEN LIVER MOUSSE ON BRIOCHE WITH BLACKBERRY MAYONNAISE AND JELLIED PEARS AND RAISIN CONFIT



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- 100 % natural, contains no preservatives, additives or emulsifiers
- Longer presentation times without loss of quality



60



medium

INGREDIENTS FOR 10 PORTIONS

FOR THE CHICKEN LIVER MOUSSE

270 g	QimiQ Whip Pastry Cream, chilled
40 g	Red onion(s), diced
230 g	Chicken liver, fresh
2 cl	Red port wine
2 cl	Brandy
100 g	Butter, liquid
30 ml	Truffle oil, optional
	Salt
	Black pepper, ground
	Fresh marjoram, chopped
60 g	Truffles, fresh, optional

FOR THE BRIOCHE

250 g	QimiQ Cream Base
30 g	Powdered sugar
1	Fresh yeast, 42 g
600 g	Wheat flour type 480
3	Egg yolk(s)
1	Egg(s)
150 g	Butter, softened
1 pinch(es)	Salt
1	Lemon(s), finely grated
1	Egg yolk(s), to brush

FOR THE BLACKBERRY MAYONNAISE

60 g	QimiQ Classic
20 ml	Rapeseed oil
8 g	Sugar
70 g	Red onion(s)
1	Bay leaf
120 ml	Red wine
40 ml	Red herb vinegar
120 g	Blackberry puree
120 ml	Walnut oil
1 small pinch(es)	Gingerbread spice
	Salt
1 pinch(es)	Chilli powder
1 tsp	Dijon mustard

PEARS RAISIN CONFIT

300 g	Pear(s), finely diced
10 ml	Lemon juice
80 ml	White wine, Muskateller
100 g	Raisins, chopped
400 ml	Pear juice
3	Gelatine sheets à 3 g

METHOD

1. For the chicken liver mousse: sauté the onions in butter in a sauce pan. Add the cleaned chicken liver and fry quickly. Simmer until the fluid has evaporated.
2. Deglaze with the port wine and brandy and reduce slightly. Purée the liver mixture finely in a blender with the chilled QimiQ Whip.
3. Slowly add the softened butter and the truffle oil and incorporate well. Season the mixture with the spices.
4. Finally, add the chopped truffles and place in a container. Seal well and allow to chill overnight.
5. For the brioche: lightly heat the QimiQ Sauce Base with the icing sugar. Add the yeast and allow to dissolve in the mixture.
6. Place the remaining ingredients into a mixing bowl. Add the QimiQ mixture and knead to a smooth dough. Cover and allow to rest in a warm place for approx. 40-60 minutes. (Tip: allow to rest in an oven at 50 °C.)
7. Preheat the oven to 180 °C (convection oven).
8. Create 3 strands with the dough and form a plait. Place onto a baking sheet lined with baking paper. Cover and allow to proof for a further 15 minutes.
9. Whisk the egg yolk and use to brush the brioche. Bake in the preheated oven for approx. 25-30 minutes.
10. For the blackberry mayonnaise: caramelize the sugar with the rapeseed oil in a pan, add the onion and bay leaf and sauté.
11. Deglaze with the red wine and red herb vinegar and reduce completely. Add the blackberry puree and allow to chill.
12. Mix the blackberry mixture and the QimiQ Classic well with an immersion blender. Slowly stir in the walnut oil until a mayonnaise consistency is achieved. Season with the spices and allow to chill.
13. For the pears and raisin confit: mix the diced pears with the lemon juice. Add the wine and bring to the boil. Allow the pears to cook, but they should not be soft.
14. Mix the chopped raisins into the marinated pears and add the pear juice. Add the gelatine which has been soaked in cold water and melted.
15. Construction: lay out a small square of brioche (2-3 mm thick). Whip the well chilled chicken liver mousse in a food processor (about 2 minutes) and fill into moulds. Smooth over the top and cover with the lightly warmed pears and raisin confit. Chill. Put the chilled chicken liver on the brioche and fry quickly in a pan with butter. Serve on a plate with the blackberry mayonnaise.
16. **Tip:** Garnish with pickled and marinated rowan berries and chopped truffles.