



CHICKEN LIVER PARFAIT

QimiQ BENEFITS

- Foolproof
- Reduces discoloration
- Deep freeze stable



INGREDIENTS FOR 4 G

195 g QimiQ Whip Pastry Cream

255 g Butter

495 g Chicken liver

225 Pasteurized egg yolks

65 g Onion(s)

15 g Salt

1.5 g Pepper, ground

0.6 g Marjoram, dried

3 g Ginger powder

60 ml Port

60 ml Brandy

3 g Fresh parsley, chopped

METHOD

1. Remove the nerves from the chicken liver.
2. Clarify the butter.
3. Briefly sauté the onions and add the marjoram.
4. Mix the chicken liver with the liquid butter and the QimiQ Sauce Base. Add the spices and mix well.
5. Fill into terrine moulds (600-750 g) and cover well with plastic and aluminium foil.
6. Abfüllen und kaltstellen.