



FESTIVE LIVER PATÉ TERRINE



QimiQ BENEFITS

- Quick and easy preparation
- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients



25



easy

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Classic, unchilled

250 g Liver sausage, coarse

125 g Cream cheese

100 g Cranberries, dried, finely sliced

75 g Pistachios, finely chopped

60 g Ham, 6 slices

Salt and pepper

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the liver sausage and cream cheese and mix well. Add the remaining ingredients and season to taste with salt and pepper.
3. Line a terrine mould with cling film followed by a layer of ham and fill with the liver sausage mixture.
4. Seal well with cling film and chill for at least 4 hours (preferably over night).