



CHICKEN LIVER MOUSSE ON PORT WINE JELLY

QimiQ BENEFITS

- Alcohol stable and does not curdle
- Full taste with less fat content
- Quick and simple preparation



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easy



INGREDIENTS FOR 10 PORTIONS

FOR THE MOUSSE

250 g	QimiQ Classic, room temperature
350 g	Chicken liver
100 g	Butter
75 g	Onion(s), diced
10 g	Garlic, finely chopped
40 g	Streaky smoked bacon
60 g	Apple(s), diced
	Salt
	Black pepper, freshly ground
1 g	Marjoram, dried
1	Bay leaf
75 ml	Port, red
125 ml	Red wine
250 ml	Chicken stock
250 ml	Whipping cream 36% fat, beaten

FOR THE JELLY

250 ml	Red wine
250 ml	Port
80 g	Shallot(s), finely diced
20 g	Sugar
10 g	Vanilla sugar
1	Bay leaf
	Black pepper corns
6	Gelatin sheets à 3 g

METHOD

1. For the mousse: sauté the chicken liver, onions, garlic, bacon and apples in butter. Season to taste with salt and black pepper.
2. Add the marjoram and bay leaves. Deglaze with port wine and red wine and reduce.
3. Add the chicken stock and simmer for approx. 40 minutes until half of the fluid remains.
4. Remove the bay leaves and blend with an immersion blender until smooth. Strain through a sieve and allow to chill.
5. Whisk the unchilled QimiQ Classic smooth and mix into the liver mixture. Finally fold in the whipped cream.
6. Fill into moulds and chill for approx. 4 hours.
7. For the jelly: bring the port wine, red wine, shallots, sugar, vanilla sugar and spices to a boil and let reduce for approx. 1/4 litre. Strain the fluid and chill well.
8. Soak the gelatine in cold water. Squeeze and dissolve in the fluid.
9. Pour the chilled jelly onto the chicken liver mousse (approx. 1/2 cm thin) and chill for approx. 1 hour.