



# CHICKEN LIVER MOUSSE WITH PORT JELLY



## QimiQ BENEFITS

- Alcohol stable and does not curdle
- Dairy cream - best quality
- Creamy indulgent taste with less fat
- Real dairy cream product, cannot be over whipped



25



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE MOUSSE

<b>125 g</b>	QimiQ Classic, chilled
<b>125 g</b>	QimiQ Whip, chilled
<b>350 g</b>	Chicken liver
<b>75 g</b>	Onion(s), diced
<b>10 g</b>	Garlic, finely chopped
<b>40 g</b>	Streaky smoked bacon
<b>60 g</b>	Apple(s), diced
<b>100 g</b>	Butter
	Salt
	Black pepper, freshly ground
<b>1 g</b>	Marjoram, dried
<b>1</b>	Bay leaf
<b>75 ml</b>	Port, red
<b>125 ml</b>	Red wine
<b>250 ml</b>	Chicken stock

### FOR THE JELLY

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

## METHOD

1. For the mousse: sauté the liver in butter with the onions, garlic, bacon and apples. Season with the salt and pepper.
2. Add the marjoram and bay leaf, douse with the port and red wine and cook until reduced.
3. Add the chicken stock and cook for approx. 40 minutes until reduced by half.
4. Remove the bay leaf and blend until smooth. Strain through a fine sieve and allow to cool.
5. Lightly whip the cold QimiQ Classic and QimiQ Whip together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Fold in the liver mixture.
6. Fill into moulds and chill for approx. 4 hours.
7. For the jelly: bring the red wine, port, shallots, sugar, vanilla sugar and spices to the boil and cook until reduced to ¼ litre. Strain through a fine sieve and allow to cool.
8. Soak the gelatin in cold water, squeeze and dissolve in the mixture.
9. Pour the chilled port jelly onto liver mousse approx. 0.5 cm high and chill for 1

hour.