



CHICKEN LIVER MOUSSE



QimiQ BENEFITS

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



25



easy

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, room temperature

180 g Chicken liver

40 g Onion(s), diced

2 Garlic clove(s), finely chopped

30 g Apple(s), diced

50 g Butter

Salt

Black pepper, freshly ground

1 tsp Marjoram, dried

1 Bay leaf

100 ml Port, red

150 ml Chicken stock

125 ml Whipping cream 36% fat, beaten

METHOD

1. Sauté the chicken liver with the onions, garlic and apples in the butter. Season with salt and pepper.
2. Add the marjoram and bay leaf. Douse with the port wine and allow to reduce.
3. Add the chicken stock and allow to simmer until half of the liquid has evaporated.
4. Remove the bay leaf and blend smooth using an immersion blender. Strain through a fine sieve and allow to cool.
5. Whisk the unchilled QimiQ Classic smooth and mix into the liver mixture. Fold in the whipped cream.
6. Fill the mousse into molds and chill for approx. 4 hours.
7. Form dumplings out of the mousse and serve with cranberry jam and toasted white bread.