

Miele
GALLERY

ON BANK

CHICKEN LIVER PARFAIT

INDUCTION

INGREDIENTS

300g butter, clarified
2 shallots, peeled and chopped
2 cloves garlic, peeled and chopped
¼ cup brandy, port or madeira
¼ tsp mace
1 tsp sea salt and black pepper
400g chicken livers, trimmed
1 tbs crushed peppercorns
6 sage leaves



PREPARATION

Clarify 150g of butter by melting butter slowly and strain yellow butter into a bowl and discarding the milky substance.

Drop ½ tbs butter and ½ tbs olive oil into frying pan and slowly fry shallots and garlic until soft.

Set them aside, turn the heat up to medium high and throw in 3 sage leaves and chicken livers. Keep moving them around for about 4 minutes, until they are lightly coloured on the outside but still pink in the middle.

Pour in the brandy and simmer for a minute.

Add the shallots, garlic and livers into a food processor and blend until smooth. Add the rest of the butter and mace. Season with salt and pepper and transfer to a serving dish or a terrine lined with plastic wrap. Put the sage leaves and peppercorns on top and pour clarified butter over the parfait. Place in fridge for at least one hour.