

Chicken Liver Parfait



Preparation:

1. Peel and slice the shallots, celery, garlic, and sauté in a pan with the rosemary, pepper corns, and bay leaf until caramelized.
2. Add the brandy and burn off the alcohol. Add the red wine and reduce to a syrup consistency, remove and allow to cool.
3. Add the chicken liver to the Vita-Prep 3. Slowly increase the speed to Variable 10 for about 30 seconds. Stop the machine and add the cooled reduction and wild boar. Slowly increase to high and blend until smooth.
4. Warm the butter and add slowly to the container, followed by the eggs one by one. Blend.
5. Season with salt and pass the mix thru a fine sieve.
6. Pour into a lined terrine mould and cover.
7. Place the terrine mould into a water bath and cook at 130° F for 40 minutes. Remove from the water bath and allow to cool before slicing.

Ingredients:

500 grams chicken livers cleaned
500 grams butter clarified
5 whole eggs free range
150 grams wild boar sausage
100 grams celery
100 grams shallot
40 grams garlic clove
8 grams rosemary
2 grams black pepper corns
1 grams bay leaves
200 milliliters red wine
80 milliliters brandy
salt
pepper