



CHICKEN LIVER PARFAIT

800g chicken livers
800g melted butter
200ml port
200ml madeira
100ml brandy
300g diced shallots
3 cloves diced garlic
2 large sprigs thyme
8 eggs (at room temperature)
pink salt
white pepper

Warm livers and eggs to blood temperature. Heat butter to 55°c.
Boil shallots, garlic, thyme and alcohol until almost dry.

In a jug blender, blitz shallot mix, livers and salt.
Add eggs one at a time.

Pass through fine strainer.
With a stick blender, gradually add butter to liver mix.

Test for seasoning and pour into a cling film lined terrine mould in bain marie.
Cover with tin foil and cook for 45 minutes at 160°c.

Chill until set

ENJOY!

FROM COLLINS QUARTER HEAD CHEF MICHAEL NUNN