

# Chicken livers parfait

Ingredients: Serves 6

600 g Poultry liver  
300 gr salted butter  
3 shallots  
10 cl Porto  
1 tbsp Cognac  
1/2 bag of jelly Madeira  
salt  
Pepper



Process:

1 - Clean the livers by removing parts scurrilous if necessary.  
Cut them in half.  
Peel and finely chop the shallots.

2 - Melt a knob of butter in a pan and put the shallots to melt gently without browning.  
Add the livers and sear them over high heat to brown, stirring constantly for 5 minutes.  
Add salt and pepper, reduce heat, add the port.  
Stir over medium heat until the liquid reduces and becomes syrupy.  
Cool.

3 - Put the contents of the pan in a bowl mixer equipped with a knife and the remaining butter.  
Operate the unit in fits and starts to get a smooth, creamy puree.  
At the end, add the cognac.

4 - Check the seasoning and put the parfait in a bowl, small terrine (or individual casserole).  
Add the pepper mill.

5 - Prepare the jelly according to packet instructions and pour a thin layer on the liver parfait.  
Cool, cover and place them 24 hours in the fridge.

6 - Serve cold with slices of toasted country bread.