



## FRENCH CHICKEN LIVER PÂTÉ (TM6, TM5, TM31)

⏱ 15 min. ⌚ 4 hrs. 15 min. 🌿 easy 🍴 10 portions

### INGREDIENTS

#### French chicken liver pâté

80 g onion (approx. ½ onion)  
1 garlic clove  
150 g unsalted butter, cut into pieces  
250 g chicken livers, trimmed  
60 g Port or Madeira wine  
2 sprigs fresh thyme, leaves only  
1 sprig fresh rosemary, leaves only  
1-2 pinches sea salt  
1 pinch ground black pepper

#### Port Jelly

1 gold strength gelatine leaf  
ice cold water, to soak  
100 g Port or Madeira wine  
bread of choice, to serve  
cornichons, to serve

### USEFUL ITEMS

fine-mesh sieve, bowl, ramekins, plastic wrap

### THERMOMIX PARTS

measuring cup, spatula, simmering basket

### KITCHEN EQUIPMENT

refrigerator

### Preparation

#### French chicken liver pâté

1. Place onion and garlic into mixing bowl, then chop **5 sec/speed 5**. Scrape down sides of mixing bowl with spatula.
2. Add 30 g of the butter and sauté **3 min/120°C/speed 1**. [TM31: **3 min/Varoma/speed 1**].
3. Add chicken livers, port, thyme, rosemary, salt and pepper, then cook **5 min/80°C/🌀/speed 1, without the measuring cup**.
4. Add the remaining 120 g of butter and blend **20 sec/speed 10**. Pass pâté mixture through a fine-mesh sieve into a bowl.
5. Transfer pâté into individual ramekins and cover. Place in the fridge to chill for 2-3 hours. Clean and dry mixing bowl.

#### Port Jelly

6. Once pâté has set, place gelatine leaf in a bowl, cover with water until soft and pliable (approx. 5 minutes).
7. Place Port into mixing bowl and cook **2 min 30 sec/100°C/speed 1**, placing simmering basket instead of measuring cup onto mixing bowl lid.
8. Remove gelatine from water and squeeze gently to remove excess water. Add gelatine to mixing bowl and combine **10 sec/speed 1** or until gelatine is dissolved completely. Allow mixture to cool (approx. 30 minutes).
9. Gently pour cooled jelly over pâté and return to the fridge until jelly has set (approx. 30 minutes). Serve with bread and cornichons.