

Hot Chicken Liver Cake



An unusual dish, not a pâté or a terrine, but more of a hot mousse, rich and tasty.

Ingredients:

175g (6 oz) chicken livers
40g (1½ oz) flour
2 eggs
2 egg yolks
75ml (2½ fl oz) double cream
300ml (½ pt, 10 fl oz) milk
Salt and freshly ground black pepper to taste
½ tsp nutmeg
2 tsp finely chopped parsley
1 clove garlic, crushed

- Trim the livers and using process in a food processor for about 15 seconds or until smooth. Add the flour and process for 3 seconds. Scrape down and repeat.
- Add the eggs one at a time, processing for 3 seconds after each egg is added.
- Repeat with the egg yolks. Season with salt, pepper and nutmeg.
- Add the cream, milk, parsley and garlic and process in a food processor for 5 seconds to blend.
- Butter a suitable terrine or dish and pour the mixture into it. Bake in a bain marie at 150°C / 300°F / Gas mark 3 for one hour or until firm.
- Turn out onto a serving dish and serve hot with a well flavoured tomato sauce.