

Chicken Liver Parfait

12oz chicken and/or duck livers, trimmed

6oz butter, diced

1 large shallot, minced

1 tsp minced thyme

2½ oz madeira, brandy or other

2½ oz heavy cream

¾ tsp salt

1 allspice berry, microplaned

¼ tsp white pepper

1. Sweat the shallots and thyme in 1 Tbsp butter over low heat until softened.
2. Turn heat to medium high and sauté the livers until brown and medium rare. Deglaze with madeira (or other). Add cream and spices to warm.
3. Transfer to a food processor and add 6 Tbsp butter. Puree until smooth.
4. Pass through a tamis and divide between weck containers. Allow to chill for at least 30 minutes.
5. Melt remaining butter and top parfaits to seal.