

## Chicken Liver Mousse

### Ingredients:

1. 10 lbs Chicken Liver  
2 qt Whole Milk
2. 15 gr Pink Salt  
50 gr Salt, Kosher  
20 gr Black Peppercorn, Toasted, Fine Grind  
25 gr Fennel Seed, Toasted, Fine Grind  
25 gr Coriander Seed, Toasted, Fine Grind  
350 gr Ruby Port Wine  
330 gr Shallot, Peeled, Sliced  
150 gr Garlic, Peeled, Rough Chop  
10 gr Thyme, Bundled In Butcher's Twine
3. 4 lbs Butter, Unsalted, Cubed  
1 pt Heavy Cream  
1 pt Ruby Port Wine

### Method:

1. Rinse ten pounds of chicken livers thoroughly, soak overnight in two quarts of whole milk.
2. Drain milk and rinse chicken livers with cold water and mix with pink salt, kosher salt, black peppercorn, fennel seed, coriander seed, ruby port wine, shallot, garlic and thyme. Let sit overnight.
3. Sear chicken livers, seasoning and wine until medium. Remove from heat and strain of liquids. Return the strained liquid to the pan to reduce with one pint of ruby port wine. While reducing, purée the chicken livers in a food processor, dropping cold cubes of unsalted butter and heavy cream until smooth. Add the reduced wine mixture and adjust seasoning to taste.
4. Strain the mixture through a fine meshed sieve and chill.