

Herbed Grand Marnier Pâté after VSW

[back](#)

Ingredients:

750g chicken livers
125g bacon rashers
125g butter
2 onions, finely chopped
2 cloves garlic, finely chopped
2 tsp dried thyme
½ tsp dried marjoram
1 tsp salt -
½ tsp white pepper
3 tbsps Grand Marnier or Cognac
2 tsp finely grated orange rind
¼ cup cream whipped

Method:

Wash chicken livers and trim, removing connective tubes and any yellow spots.

Remove the rind from the bacon and chop roughly.

Melt butter and cook bacon, onion and garlic in a heavy frying pan over medium heat until onions are soft.

Add chicken livers, herbs, and seasonings and stir until the livers lost their pinkness.

Simmer, covered, for 6 to 8 minutes. Remove from heat and cool to lukewarm.

Put about a third at a time into a blender and blend on high speed until perfectly smooth, adding some of the cooking liquid to facilitate blending.

Turn into a large bowl, stir in the orange rind, Grand Marnier and whipped cream. Taste and adjust seasoning if necessary.

Transfer the mixture to a large shallow dish, cover and chill.

Seal the top with a thin layer of melted butter or a gelatine glaze made by dissolving 2 tsp unflavoured gelatine in 1 1/2 cups of clear chicken stock. Cool, flavour with Grand Marnier, spoon over pâté,