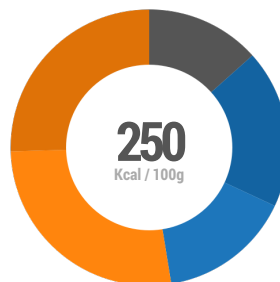


Chicken Liver & Brandy Parfait with Pistachio, Pear Puree, Quince & Toasted Brioche

Creamy chicken liver & brandy parfait rolled in pistachios and served with pear puree, quince & toasted brioche

By Mark Irish from Brakes

Overview ...



CALORIES:

34.1% Carbs

13.4% Protein

52.5% Fat

Food Labelling...

Serves **1**

CONTAINS:



WHEAT



PISTACHIOS



EGGS



MILK

MAY CONTAIN:



HAZELNUTS,
PECANS,
ALMONDS,
CASHEWS,
WALNUTS,
BRAZIL NUTS,
MACADAMIAS



PEANUTS



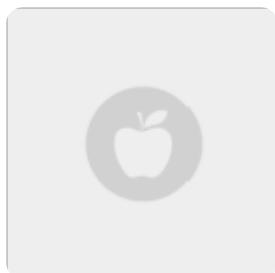
SESAME

Recipe Ingredients ...

	Quantity:	Description:
134111 Little & Cull Chicken Liver & Brandy Parfait	50g	1x Each
8823 Brakes Pistachio Kernels - BRAKES	5g	
118906 Global Harvest Quince Jelly (Membrillo) - BRAKES	10g	
74831 Mixed Micro-Greens - BRAKES	2g	
135017 La Boulangerie Part Baked Butter Brioche Loaves	25g	
19524 Brakes Pear Halves in Light Syrup - BRAKES	20g	

Products / Pack Sizes ...

1 Serving



Product code

Barcode

112g / 283kcal

1

Preparation:

Defrost the parfait

Finely chop the pistachios

Cut the quince into small dice

Cut the bread into a rectangle shape

Method:

1. Puree the pear with a little of its juices until smooth
2. Gently toast the brioche under a grill
3. Roll the parfait in the pistachio
4. Spoon the puree onto a plate
5. Place the parfait onto the centre of the plate
6. Garnish with the quince and micro cress - serve