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

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 Pistachio Kernels -	5g	
118906 Global Harvest Quince Jelly (Membrillo) -	10g	
74831 Mixed Micro-Greens -	2g	
135017 La Boulangerie Part Baked Butter Brioche Loaves	25g	
19524 Pear Halves in Light Syrup -	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