



**Miele**

# Pheasant Liver Parfait

By Miele

**20 minutes plus cooling time**

Preparation time

**30 minutes**

Cooking time

**40 canapés**

Serves

## INGREDIENTS

500 gram pheasant livers (chicken or duck livers are fine if you can't find pheasant)  
4 egg yolks  
1 tsp brandy  
1 tbsp Calvados  
2 tsp salt flakes  
1 tsp ground allspice  
½ tsp grated nutmeg  
170 g room temperature butter, cut into 2cm squares  
250 ml (1 cup) cream

## To serve:

Crusty bread, red onion marmalade and pickles

## METHOD

1. Allow all the ingredients to come to room temperature.
2. Combine all the ingredients, except for the butter and cream, in a food processor and blend until smooth.
3. Add the butter one piece at a time until it's incorporated. Pass through a fine strainer into a mixing bowl and stir in the cream.
4. Pour the mix into a medium solid steam tray lined with cling film. Cover with foil and Steam at 80°C for 30 minutes. It's cooked when you poke a toothpick into the centre and it comes out clean. It should have the slightest wobble when agitated, like a crème brûlée.
5. Remove the parfait from the steam oven and allow it to cool. When the parfait is at room temperature put it in the fridge and leave overnight.

## To serve:

1. Spread the parfait on to warm bread as an entrée. Garnish with red onion marmalade and pickles to balance the richness.