

[ B CELLARS  
APPETIZER ]

# *Chicken Liver Mousse*

with ROSEMARY FRENCH TOAST & HUCKLEBERRY GASTRIQUE

by Derick Kuntz, Chef de Cuisine | B Cellars Vineyards and Winery



## *Ingredients*

### **CHICKEN LIVER MOUSSE**

1 lb chicken livers, cleaned & soaked in milk overnight  
2 Tbsp Olive Oil  
1/2 large onion, diced  
1 tsp chopped garlic  
2 sprigs fresh thyme  
1 bay leaf  
1 Tbsp heavy cream  
1/2 Tbsp salt  
1.5 Tbsp Cognac

### **FRENCH TOAST**

1 French baguette  
3 eggs  
1 Tbsp fresh rosemary  
1/4 cup water  
1 Tbsp sugar  
1 tsp ground fennel seed  
1/2 tsp salt  
1/2 tsp vanilla extract  
1/4 tsp black pepper

### **HUCKLEBERRY GASTRIQUE**

1/2 lb huckleberries  
2 Tbsp sugar  
1.5 Tbsp sherry vinegar  
1.5 cups B Cellars Merlot wine  
pinch of salt

## *Pairing Insights*



Chef Derick Kuntz created this recipe specifically for B Cellars Merlot. The richness of the mousse helps to soften the tannins, while the huckleberries support and accentuate the beautiful fruit characteristics in the wine.



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## *Instructions*

### **CHICKEN LIVER MOUSSE**

Strain and rinse livers. Pat dry with a towel.

Heat a sauté pan over med-high heat. Add 2 Tbsp olive oil.

Cook liver 4-5 minutes until firm, yet still pink in the center.

Remove and place in a food processor.

Meanwhile, heat 1 Tbsp olive oil in a pan and add onions, garlic, thyme, bay leaf. Sauté until onions are tender and translucent.

Chill and remove herbs. Place in food processor with the cooked livers.

Pulse the food processor, adding cream, salt, and cognac while blending until smooth

Let set in refrigerator overnight.

### **HUCKLEBERRY GASTRIQUE**

Mix all ingredients in a stock pot.

Cook over medium-low heat and reduce by half until liquid is a syrup consistency.

Chill before serving.

### **FRENCH TOAST**

Cut baguette into 1/2 inch slices.

In a medium mixing bowl, combine all remaining ingredients and mix until well incorporated.

Soak bread in batter.

Melt butter in a pan over medium heat and cook soaked bread until golden brown on one side. Flip and cook until golden brown.

### **ASSEMBLY AND PRESENTATION**

Spoon 1-2 Tbsp Huckleberry gastrique on a plate and place a slice of French Toast on top. Add 1 Tbsp Chicken Liver Mousse on top of French Toast. Serve while French Toast is warm.