



Poultry-Liver-Apple-Pralines

Ingredients for 30 Pieces

250 g fresh poultry liver, 1 table spoon oil, 50 ml red Port wine, 100 ml whipped cream, 150 g soft butter, salt, pepper, 1 apple, 125 g pumpkin seeds, 30 Mini-Tartlets or roasted Ciabatta angles

Preparation

Wash the poultry liver, pat dry and fry in hot oil for about 5 minutes. Deglaze with port wine, add the whipped cream and let cook once. Purée in a blender with 140 g butter, salt and pepper. Fill into a separate bowl.

Peel the apple, remove the seeds and cut into small cubes. Sweat in a pan in the rest of the butter. Let the apples cool down a little and then mix them with the liver pâté. Put the mixture in the fridge for about 8 hours or overnight.

Roast the pumpkin seeds in a pan without oil and chip them with a sharp knife. Roll little balls of the thoroughly cooled pate and roll them in the pumpkin seeds.

Serve the balls in a tartlet or on Ciabatta angles.