

ALEXANDER VALLEY VINEYARDS



Jaques Pepin's Chicken Liver Pâté

INGREDIENTS

1/2 pound Chicken Livers, well trimmed
1/2 small Onion, thinly sliced
1 small Garlic Clove, smashed and peeled
1 Bay Leaf

3 Sprigs Fresh Thyme
1/2 cup Chicken Stock
1 1/2 sticks Unsalted Butter, room temperature
1 Tbsp Cognac
Black Pepper
Kosher Salt

INSTRUCTIONS

In a medium saucepan, combine the chicken livers, onion, garlic, bay leaf, thyme and 1/2 teaspoon of salt. Add the water and bring to a simmer. Cover, reduce the heat to low and cook, stirring occasionally, until the livers are barely pink inside, about 3 minutes. Remove from the heat and let stand, covered, for 5 minutes.

Discard the bay leaf. Using a slotted spoon, transfer the livers, onion and garlic to a food processor, process until coarse. With the machine on, add the butter, 2 tablespoons at a time, until incorporated. Add the Cognac, season with salt and pepper, and process until completely smooth.

Scrape through a small sieve into 3-4 small ramekins. Press a piece of plastic wrap directly onto the surface of the pâté and refrigerate until firm. Serve chilled.

Made ahead: The pâté can be covered with parchment, wrapped in plastic and refrigerated for up to 1 week or frozen for up to 2 months.

Serve with cornichons, French mustard, small toasts and a bottle of AVV Merlot. This silky pâté can be prepared in advance and is elegant enough for the holidays, while easy enough for everyday. The richness of the pâté is balanced by the structure and dark fruit of our Merlot.



Wine Pairing: Alexander Valley Merlot 2018