



Poultry Liver Mousse

By Rivka Friedman

- 2 tablespoons olive oil
- 2 cups chopped onion
- 1 cup chopped pear
- 1 teaspoon dried thyme
- 1 lb chicken or turkey livers, cleaned and kashered (see kashering recipe)
- ¼ teaspoon grated nutmeg
- ¼ teaspoon ground pepper
- ½ teaspoon salt
- ¼ cup brandy
- ¼ cup coconut milk or coconut cream
- 2 egg yolks
- Chopped chives, for garnish



In a large sauté pan over low heat, add the olive oil and cook onion, pear, and thyme, covered, until pears soften.

Remove lid and increase heat to medium. Add the pre-broiled livers and cook about 1 minute, just to let them mingle with the other ingredients.

Remove from the heat and allow to cool.

Add the nutmeg, pepper, salt, and brandy and puree in a food processor.

Add coconut milk and egg yolks, puree until smooth, and transfer to the refrigerator to cool completely.

Serve chilled with toast points and fresh chopped chives.