



RECIPE

Classic Pate with Apricot Chutney

Category Dessert
Recipe Details serves 12

Method

- 1 Place the butter and thyme leaves into a large oven proof dish and add to the CombiSteam. Select Hot Air+Steaming and set temperature to 230°C.
- 2 When oven reaches temperature quickly remove the dish and add the chicken livers, garlic and Madeira. Season well with salt and pepper. Return to the oven and cook for 5 minutes.
- 3 Remove dish and pour off 600g of the melted butter into a jug. Place remaining mixture into a food processor or blender and process until very smooth. Divide mixture into 12 small (approx 70ml) jars* with lids. Pour the remaining butter (melt again if needed) over the top of the pate in each jar and sprinkle a few cranberries on top. Seal and refrigerate for at least 4 hours or up to 2 days.
- 4 For the chutney place all ingredients plus 2 tbs of the juice from the can into a shallow dish. Select Hot Air and Steaming on your CombiSteam and set temperature to 200°C. Cook for 15 minutes. Remove and stir. Allow to cool then remove cinnamon stick and bay leaf. Taste for seasoning. Cover and refrigerate until needed.
- 5 On day of serving toast the brioche slices until golden on both sides, allow to cool and cut into triangles or strips and keep in an airtight container.
- 6 Serve the pate jar on a serving plate alongside the brioche pieces and some chutney. Add some cornichons to the plate and other fresh cut veggies like radish, green beans, fresh asparagus or celery if you like.

Ingredients

Pate

- 1kg unsalted butter
- 1.2kg chicken livers (trimmed)
- 6 garlic cloves (crushed)
- 1 bunch thyme sprigs (leaves picked)
- 60ml madeira
- 1 tbs dried cranberries
- 12 thick slices brioche bread
- 210g jar cornichons

Chutney

- 825g can apricots
- 1 small red onion (finely diced)
- 1 tbs sultanas
- 1 cinnamon stick
- 1 bay leaf
- 2 tbs brown sugar
- 2 tbs white wine vinegar
- salt & pepper
- ½ tsp dried chilli flakes

Cooking Instructions – Hot Air+Steaming

Notes:

Jars can be sterilised using the Hygiene function in your CombiSteam. Pate can also be Preserved in the sealed jars using the Hygiene function if you wish to make it further in advance.