

## SIGNATURE ICEWINE CHICKEN PARFAIT

### **Recipes:**

- 300 grams chicken livers
- 240 ml Vidal Icewine
- ½ cup shallots
- 1 cloves garlic – peeled
- 2 sprigs thyme
- 3 Whole eggs
- 300 grams unsalted butter

### **Method:**

- Place shallots, garlic and Icewine in a pot and reduce until dry.
- Meanwhile bring the livers, eggs and butter up to room temperature. Now puree in a high speed blender and season.
- Pass through a medium strainer and pour into ceramic terrine moulds.
- Cook in a water bath at 275 F. Cook until the mixture starts to tighten up(approx 45 minute to an hour). Just like crème brulee.
- Allow to cool and then chill in the fridge for at least 2 hours to firm up.
- Serve once chilled

Recipe by Jason Parsons  
Executive Chef / Peller Estates Winery Restaurant



*JP*