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# Chicken Liver Pate

*Terrine de Foies de Volaille*

**1 pound fresh chicken livers**  
**1 cup milk**  
**1 stick butter**  
**1 cup onion, chopped**  
**2 teaspoons garlic, minced**  
**2 tablespoons green peppercorns**  
**2 bay leaves**  
**1 teaspoon fresh thyme**  
**1/2 teaspoon salt**  
**1/2 teaspoon fresh pepper**  
**1/4 cup Cognac or brandy**  
**parsley, chopped**

Soak chicken livers in milk for 2 hours (DRAIN WELL)

Melt 4 tbsp. butter and saute onions (3 min). Add garlic, then chicken livers and 1 tbsp. peppercorns, bay leaves, thyme, salt and pepper. Cook for about 5 minutes. Add Cognac.

Remove from heat and let cool slightly. Discard bay leaves.

Puree the mixture in a food processor. Add the remaining butter in pieces and pulse to blend. Fold in remaining peppercorns and adjust seasoning.

Refrigerate till firm, about 6 hours.