

CHICKEN LIVER PARFAIT

Autumn ALC menu 2024

Starter

Wooden board | Glass jar | Blue striped paper | Ramekin

- 1 each Chicken liver parfait SR
- 30g Grape chutney DK
- 20g Pickled rainbow carrots (2 halves) DK
- 15g Pickled cucumber DK

- 3 slices Sourdough baguette H2 - toasted



PREP JOBS

1. Cut carrots into half lengthways (use 2 different colours)
2. Bake baguette from frozen at 180°C for 14 min
3. Make Chicken Liver parfait Sub Recipe

METHOD

1. Place parfait, pickles, chutney and toasted baguette on board as per picture



SAFETY STEPS

1. Use a white chopping board and serrated knife to prepare the baguette.