



ZUM WEISSEN RAUCHFANGKEHRER



Goose liver variation with morel jelly

- 100 g goose liver parfait
- 4 slices of fresh goose liver, 60 g each
- 100 g goose liver in one piece for raw marinating
- 150 g morel, cleaned and washed
- 200 ml strong chicken stock
- 4 cl Madeira
- 4 pieces of gelatin
- Some chervil and fine frisee lettuce
- Salt, pepper, raspberry vinegar, nut oil, flour for turning, oil for frying

Soak gelatin in cold water. Cut morel and simmer in chicken stock for two minutes, remove from heat and stir in gelatin.

Fill this mass into 4 round forms, chill for at least three hours (The molds can also be lined with lightly sweetened pyramid cake).

Turn hardened jelly onto a plate. Cut and arrange parfait in 4 slices. Cut goose liver piece into two mm-thin slices and marinate with raspberry vinegar, nut oil, salt and pepper, also arrange.

Salt and pepper the fresh goose liver slices, flour on both sides and fry in butter oil on both sides, arrange and garnish with chervil and frisee, serve immediately.