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## Mousse de Foie de Volaille Goose Liver Mousse

### Ingredients (Serves 12)

2 sticks Butter plus 3 Tbls.

2 shallots, chopped

1 Clove Garlic, chopped

1 Lb. Livers, rinsed and dried

1/2 tsp. thyme

1/2 tsp. Salt

1/8 - 1/16 tsp. Pepper

1/4 cup Madeira Wine

4 tsp. Cognac

*This is a quick and easy recipe for goose liver mousse. Traditionally, an equal amount of butter is mixed with the livers to make the mousse. You can use what is considered to be a minimum amount for a successful mousse.*

In a 10" skillet, heat 3 tablespoons of the butter over medium heat. Saute the shallots and garlic quickly until softened, not browned, 2 to 3 minutes.

Add livers, increase heat, and sauté just until all sides have been colored lightly, 2 to 3 minutes. Season with thyme, salt, and pepper. Transfer livers to a food processor or blender.

Add the Madeira to the skillet, reduce by half over high heat, about 45 seconds. Set aside.

Puree the livers and the remaining 2 sticks butter until smooth. Mix in the reduced skillet liquid and cognac. Taste and adjust the seasoning, if necessary.

Pour the mousse into a porcelain mold or individual molds for serving and cover the surface with plastic wrap. Refrigerate for a minimum of two hours. Serve with toast or crackers.

Notes:

**Additional Recipes:** [www.gooseproducts.com](http://www.gooseproducts.com)