

Chicken Liver Mousse

For 12-14 as an appetizer

Pat made this from the Essential Pepin cookbook for our cookbook dinner on December 20, 2025, and served it with Melba toast.

The recipe describes how to decorate the top with green onion slivers and tomato skin arranged to look like flowers then set in gelatin. The decoration takes more time than the mousse. Pour into several small ramekins and then freeze most of them for future use. Cover with plastic wrap and aluminum foil before freezing and then defrost slowly before use.



Ingredients for the mousse

- 3/4 lb. (3 sticks) unsalted butter
- 1 lb. chicken livers (pale yellow, not deep red)
- Small onion
- 1 garlic clove
- 2 bay leaves
- 1/4 tsp. fresh thyme leaves
- 1 tsp. chicken Better-than-bouillon concentrate
- 2 tsp. salt (divided)
- 3/4 tsp. black pepper
- 2 tsp. cognac or scotch

Equipment

- Saucepan
- Slotted spoon
- Food processor
- Cheese cloth

Ingredients for the glaze

- 1 scallion
- 1 small tomato
- 2 tsp. (1 envelope) gelatin



Chicken Liver Mousse:

<input checked="" type="checkbox"/>	Description	Time (min)
	Allow 3 sticks of butter to soften	
	Trim any sinew from chicken livers	5
	Peel and slice 2/3 cup onion	3
	Peel and crush 1 garlic clove	2
	Crush two bay leaves	1
	Combine 1 tsp. 1 chick bouillon concentrate with 1 cup warm water to make chicken stock	2
	In a saucepan, combine livers, onion, garlic, bay leaves, 1/4 tsp. thyme leaves, chicken stock, and 1 tsp. salt.	2
	Bring to a boil, reduce heat, cover and simmer for 3 min.	5
	Remove from heat and allow to sit	10
	With a slotted spoon, transfer solids to a food processor	1
	Strain liquid into a separate bowl through some cheese cloth (1 cup)	1
	Process the solids for 30 seconds and then allow to sit	5
	Turn on the food processor. Add butter a tablespoon at a time.	4
	To the livers, add 1 tsp. salt, 3/4 tsp. pepper, and 2 tsp. cognac or scotch	1
	Process until smooth	1
	Pour into four or five half-cup ramekins	1
	Refrigerate for 4 to 6 hr. or overnight	12hr.
	Blanch the green onion and then cool in ice water	3
	Cut green onions and tomato skin. Make flowers on top of the mouse	5
	In a saucepan, combine 2 tsp. gelatin with 1 cup reserved liquid bring almost to a boil. Stir frequently	4
	Place the pan in an ice bath and stir until the liquid becomes very syrupy	2
	Pour in ramekins to a depth of 1/4" covering the onion flowers	2
	Refrigerate until the gelatin is set. Seal and refrigerate unused ramekins.	1 hr.
	Total: 2 hr. 13 min	