

Truffle Shuffle

Chicken & Waffles

with Chefs Jason & Tyler

Mise en Place

Please have ingredients or special equipment in bold on hand for this recipe

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| Cutting board | 2 small mixing bowls | Offset spatula |
| Knife | Whisk | Blender |
| 9-inch pie pan | Ice | Pastry piping bags (optional) |
| Aluminum foil | Pan spray | Pizzelle maker (optional) |
| Baking dish or 13x9" Pyrex container | Sheet pan | |
| | Parchment paper | |

Ingredients

* Please keep refrigerated before class *

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| <u>Chicken liver mousse</u> | ¼ teaspoon fresh grated nutmeg | 2 eggs |
| ½ pound chicken livers | 2 tablespoons unsalted butter | 4 tablespoons unsalted butter |
| 1 cup cream | 2-3 drops Sherry vinegar | <u>Garnish</u> |
| 1 ½ tablespoon Madeira or Cognac | <u>Cornmeal pizzelle</u> | 1 granny smith apple |
| 1 ½ tablespoons tawny port | ½ cup granulated sugar | 1 lemon |
| 1 egg | ¾ cup all purpose flour | 1 bunch scallion |
| Balinese Truffle Salt | 3 tablespoons medium ground cornmeal | Brown Butter Truffle Honey |
| 1-2 dashes Tabasco sauce | 1 teaspoon baking powder | |

*****Homework: 2 Hours Before the Class*****

1. Preheat the oven to 350F
2. Remove the butter from the fridge and allow it to soften on the countertop.
3. Combine the livers, cream, Madeira or Cognac, port, egg, pinch of Balinese Truffle Salt, Tabasco sauce, and nutmeg in a blender and blend until smooth.
4. Transfer the mixture to a 9-inch pie pan and cover with aluminum foil. Place the pie pan inside of a baking dish or Pyrex container in the oven and pour boiling water inside the baking dish until it comes halfway up the sides of the pie pan. This is called a *bain marie* or hot water bath and will gently steam the liver mousse as it cooks.
5. Cook the mousse for 30-35 minutes or until the center just jiggles.
6. Remove the mousse from the oven and set on the countertop until class starts.

Prep During Class

1. Let's take a look at that mousse!
2. Transfer the cooked mousse back into a blender and blend the softened butter into the mousse. Adjust the seasoning with Balinese Truffle Salt and sherry vinegar.
3. Transfer the mousse to a bowl and cover tightly with plastic wrap, or transfer the mousse to a piping bag. Transfer the mousse to the fridge to chill.
4. To make the pizzelle: In a small bowl, combine the sugar, flour, cornmeal, baking powder and a pinch of Balinese Truffle Salt. Whisk to combine.

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5. Melt the butter in a small pot over medium heat.
6. Whisk the egg in a small mixing bowl until homogenous. Slowly whisk in the dry ingredients and finish the batter with the melted butter. This is the pizzelle batter; cover and store in the fridge.
7. Cut the apple into julienne and sprinkle with lemon juice.
8. Slice the scallion tops very thin and plunge into a bowl of ice water to curl.

How to Make

1. Heat your pizzelle maker over medium heat. If you don't have a pizzelle maker, we can make the pizzelle on a sheet tray lined with parchment paper in a 350F oven.
2. *If using a pizzelle maker:* When the pizzelle maker is hot, spray the pizzelle maker with pan spray and spoon 1-2 tablespoons of batter inside. Turn the lid down and cook until the pizzelle are golden brown and delicious. Transfer to a tray lined with paper towels and repeat.
3. *If using the oven:* Spray the parchment-lined sheet tray well with pan spray. Spoon 1 tablespoon of batter onto the tray and spread into a very thin circle with an offset spatula. Transfer to the oven and bake for 5-6 minutes or until golden brown and delicious.
4. For plating, break off a small piece of pizzelle and top with a dollop of chicken liver mousse. Drizzle with Brown Butter Truffle Honey and garnish with apple julienne and scallion. Finish with one final sprinkle of Balinese Truffle Salt and enjoy a Chef Jason signature canape!