

# Samoussa with stuffing for gratin

Fig Pommery® mustard



*Moutarderie*  
**POMMERY®**



4 people



1 hour



34 minutes



Medim



Aperitif



Pommery® Mustard

## Recipe process

1. **For the gratin stuffing:** remove any gall from the chicken livers.
2. Heat a non-stick frying pan with a little olive oil and quickly brown the chicken livers with the chopped shallot, thyme, garlic and bay leaf. Flambé with cognac. Chill.
3. Livers should remain pink. Chop finely. Adjust seasoning.
4. **For the mushroom duxelle:** sweat the chopped onion with the thyme, garlic and bay leaf.
5. Add mushrooms, washed and quartered. Deglaze with white wine. Sweat until the liquid has evaporated. Cool and finely chop.
6. Mix chicken liver gratin stuffing, mushroom duxelle, Pommery® Fig Mustard, chopped tarragon and raw egg.
7. Cut brick pastry sheets 4 cm wide and brush with olive oil. Place 15 g of filling per strip and fold into equilateral triangles to form samoussas. Brush with olive oil.

## Ingredients

**300 g chicken livers****50 g shallot****20 g butter****2 cl cognac****Pinches of thyme, garlic and bay leaf****300 g button mushrooms****100 g onions****5 cl white wine****Pommery® Fig Mustard****1 teaspoon chopped tarragon****1 egg****1 package brick pastry****5 cl olive oil**

This lightly acidic grainy mustard brings out all the subtle flavours of this exceptional fruit. Ideal with white meats, roast pork or duck, or on toast with foie gras.

