



## MELBA TOAST WITH PIGEON AND CHESTNUT PÂTÉ



### INGREDIENTS

Butter to fry with  
5 pigeon breasts  
1 fresh peach  
1 bunch chervil/French parsley  
100g red currants  
100g boiled chestnuts  
100g chicken livers  
A splash of sherry vinegar  
1 tsp cognac  
Salt and pepper  
100g melted butter  
50ml double cream  
Melted butter for topping  
Serve with Melba toast

### METHOD

Heat the butter in a pan until it foams. Throw in the pigeon breasts with the parsley, allowing them to cook gently for about two minutes per side, then take them out to rest. Place the chicken livers in the pan and cook for three minutes, adding more butter if necessary.

Now pour the sherry vinegar and cognac into the pan. Season. Chop the pigeon breasts up a little and pour the lot into a food processor, together with the chestnuts. Whizz until the pigeon pate mix is really fine, then add the melted butter in a steady stream.

Now pour in the cream and stop whizzing. Taste for seasoning and pour into a serving dish. Cover with more melted butter and chill for a day.

Serve the pigeon pate with toast.