



# “BAKED GOOSE LIVER LIVER WITH ENDIVES, PARMA OR SUPERANO HAM AND A KWAK VINAIGRETTE”



## *Ingredients (4 persons)*

- 4 endives
- 1 spoonful honey
- 4 slices goose liver  
(approx. 80 gram - 3 oz.)
- 1 bottle Kwak
- 2 slices ham
- 1 dl (3.5 fl. oz.) olive oil
- 2 soup spoons red wine vinegar
- salt and pepper

## **Preparation**

First make the vinaigrette.  
Reduce the Kwak by 2/3, mix with 1 spoonful of honey, vinegar and mustard and stir until an even consistency is obtained.

Cut the endives into julienne strips, season with a little salt and pepper, add the vinaigrette and the finely chopped ham.

Bake the goose liver and lay it on the salad, dress with a little more vinaigrette around the sides.

Serve with a glass of Kwak.