

# THOMAS KELLER S DOG TREATS

## The Recipe

<https://www.cuisinedaubery.com/recipe/dog-treats/>

Wonderful treats for your dog, a recipe from top chef Thomas Keller, 3 stars Michelin, just because your dog deserves the best...

Chef: Thomas Keller

Skill: Easy Level

Courses: Main Dish,

## Ingredients

### **For 24 treats of 3.93" (or 3 15/16" or 10 cm)**

2 1/2 Cups Bacon (453 grams)

13 oz Chicken Livers (370 grams)

3/4 Cup Cornmeal (130 grams)

3 Cups Flour (450 grams)

1 Cup Chicken Stock (235 grams) For the recipe, see [HERE](#)

\*Coloration

3 Tablespoons Ketchup (50 grams)

2 teaspoons Egg Whites (13 grams)

\*en option

1 teaspoon of Asian Fish Sauce 'Nuoc mam'

### **For 18 treats of 3.93" (or 3 15/16" or 10 cm)**

2 Cups Bacon (339.7 grams)

10 oz Chicken Livers (277.5 grams)

1/2 Cup Cornmeal (97.5 grams)

2 1/3 Cups Flour (337.5 grams)

3/4 Cup Chicken Stock (176.2 grams) For the recipe, see [HERE](#)

\*Coloration

2 Tablespoons Ketchup (37.5 grams)

1 teaspoon Egg Whites (9.7 grams)

\*en option

3/4 teaspoon of Asian Fish Sauce 'Nuoc mam'

### **For 8 treats of 3.93" (or 3 15/16" or 10 cm)**

3/4 Cup Bacon (151 grams)

## THOMAS KELLER S DOG TREATS

- 1/4 lbs Chicken Livers (123.3 grams)
- 1/4 Cup Cornmeal (43.3 grams)
- 1 Cup Flour (150 grams)
- 1/3 Cup Chicken Stock (78.3 grams) For the recipe, see [HERE](#)
- \*Coloration
- 2 teaspoons Ketchup (16.6 grams)
- 1 teaspoon Egg Whites (4.3 grams)
- \*en option
- 0.3 teaspoon of Asian Fish Sauce 'Nuoc mam'

### Steps

1. Cut the Bacon (2 1/2 Cups or 453 g), in pieces of 1" (or 2.5 cm) in diameter
2. Cook the Bacon (2 1/2 Cups or 453 g) in a skillet until they turn brown and almost crispy
3. Set aside in a bowl
4. Cook the Chicken Livers ( 13 oz or 370 g) in the same skillet, but only briefly on each side, you don't want to dry too much the Chicken Livers
5. Set aside the Chicken Livers ( 13 oz or 370 g) in a different bowl
6. Wait that those meats cool down
7. Mix the Bacon in a Food Processor (with chopping blades) (sometimes called 'robot coupe')
8. Add in the Chicken Livers and mix
9. You may use a stand mixer (like a Kitchen Aid appliance) or do everything manually with a spatula !
10. Transfer the meats to a bowl
11. Add in the Cornmeal (3/4 Cup or 130 g) and mix together. If you are using a stand mixer (like a Kitchen Aid appliance), use the 'paddle'
12. Add in the Flour (3 Cups or 450 g) and mix
13. While mixing, slowly pour the Chicken Stock (1 Cup or 235 g)
14. Even though it's not in the original recipe, I add in the Asian Fish Sauce 'Nuoc mam' (1 teaspoon)
15. The result is a mass that is easy to hold and transfer onto a work surface  
Like Keller, I use a cookie cutter to make bone-shaped cookies  
Between you and me, your dog doesn't give a damn about the shape of those treats, so if you don't have the same cookie cutter, you can always cut any shape with a knife...
16. Place the mass between two parchment papers
17. Roll the dough, 0.39" (or 25/64" or 1 cm) thick
18. Cut the shapes you want, with a cookie cutter or a knife
19. Transfer those cuts onto a baking tray...

### Baking time

## **THOMAS KELLER S DOG TREATS**

20. Bake those treats at 320 F / 160 C. For best results, use a convection oven
  21. After 1 hour (more or less), remove from oven
  22. In a bowl, mix the Ketchup (3 Tablespoons or 50 g) and the Egg White (2 teaspoons or 13 g) to obtain a glaze
  23. Brush the treats with this glazing
  24. Bake again for 30 minutes to dry out the glazing
- After baking, let cool down. I recommend storing the dog treats in the fridge