

Chicken Liver Pâté

Ingredients

- 375 g Unsalted Butter
- 2 Garlic Cloves, Crushed
- 500g Chicken Livers, Trimmed. Roughly Chopped
- 6-8 Tbsp Brandy, According To Taste
- Salt & Freshly Ground Black Pepper



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Method

- Melt 50 g (2 oz) of the butter in a large frying pan over moderate heat until foaming: Reduce the heat, add the garlic and stir for 2-3 minutes until it is softened but not coloured.
- Add the chicken livers, increase the heat to moderate and toss vigorously for 5-8 minutes until the livers are browned on the outside, but still remain pink-tinged in the centre.
- Pour in the brandy and stir well. Let the mixture bubble for 1-2 minutes, then transfer to a food processor or blender. Cut all but 50 g (2 oz) of the remaining butter into pieces and add to the machine. Work the mixture to a smooth pureé and season to taste.

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Method

- Turn the mixture into individual ramekins or a large serving bowl and smooth the surface. Melt the remaining butter in a clean pan, then pour over the surface of the pâté. Leave until cold, then cover and chill overnight in the refrigerator. Serve the pâté chilled, accompanied by triangles of hot wholemeal toast, if liked.