
Chicken Liver Paté

Instructions

Put half the butter and half the oil in a frying pan. Cook chopped onions and sliced garlic until transparent, but not coloured.

Remove from the pan with a slotted spoon.

Add the remaining butter and oil and add the trimmed chicken livers. Season well. Cook until firm, but still pink in the centre.

Flambé in the brandy. The easiest way to do this is to tip the brandy over the chicken livers and give it a moment to heat up. Tip the frying pan slightly to one side, and the brandy will catch fire.

Sprinkle with the thyme and leave to cool.

Combine everything in a food processor until smooth, and empty into a bowl.

A soft pate, delicious spread on warm bread, toast, or with salad. Perfect with onion marmalade.

Ingredients

1.5 onions

3 cloves garlic

90 gm butter (unsalted)

2 tbsp olive oil

250 gm chicken livers, cleaned

2 tbsp brandy

2 tsp thyme (fresh is best)