

## Red Wine, Garlic and Chicken Liver Pâté

*(Makes 6 portions)*

### **Ingredients**

400g chicken livers  
150g good quality butter  
4 large garlic cloves  
Cup red wine  
Ground black pepper – no salt



### **Method**

1. Sauté chicken livers with garlic cloves and a little black pepper in 2oz butter on quite a fierce heat until brown all over (3 minutes)
2. Add red wine and flambé (for few seconds only)
3. Simmer until red wine reduced by half (5 minutes, don't overcook)
4. Soften remaining butter and add to blender with liver and garlic mixture
5. Blend till smooth
6. Put into individual ramekins (top with little extra melted butter) or put into a small cling film lined oblong pot and chill for sliced presentation

Serve with homemade Melba toast, good quality butter and Cumberland sauce to the side (See sauces recipes).

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