

INGREDIENTS:

350g each chicken livers and duck livers

2 heaped tablespoons finely-chopped shallot

4 finely-chopped garlic cloves
2 bay leaves, large bunch of thyme

75g butter

Sea salt, freshly-ground black pepper

1 generous dash each brandy and sherry.

TIME: 1 Hour + Cooling

SERVING: 4 people



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Place the livers to soak in milk with a pinch of salt added for four hours, drain, rinse and pat dry. Chop roughly. Strip the leaves from the thyme. Remove the central veins from the bay leaves, cut the remainder into thin strips then cut very finely at right angles. Melt the butter in a large frying pan, add the thyme and bay leaves, the shallot and the garlic and cook gently for a few minutes. Increase the heat slightly, add the livers and cook, turning now and then, until lightly browned all the way through—do not allow them to dry out. Splash the brandy and sherry or Madeira into the pan and bubble off. Allow the livers to cool slightly then tip all the contents of the pan into a blender or food processor and whizz to a smooth paste. Season generously—you will need more salt than you might think for something that's going to be served cold. Check the seasoning well. Pack into foil containers and top with a layer of melted butter. Add lids and freeze until required.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: