

INGREDIENTS:

450g chicken livers

4 tablespoons each port and
Madeira

1 large banana

1 shallot finely-chopped

1 tablespoon fresh chopped
thyme

1 generous shot of brandy,

1 garlic clove, crushed

400g unsalted butter, cut into
small dice

5 free-range eggs

Sea salt, freshly-ground black
pepper.

TIME: 2 Hour + Cooling**SERVING:** 4-6 people

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Trim the livers and soak for five hours in a half-and-half mixture of milk and water with a teaspoon of salt. Dry well. Boil the Madeira, port, shallot and thyme in a small saucepan until reduced by half, add the cognac and garlic and boil for a few seconds more, Allow to cool. Melt the butter in a separate saucepan without letting it boil. Puree the chicken livers in a blender for about half a minute then gradually add the butter, the alcohol mixture, and a generous seasoning of salt and pepper. Strain the mixture through a fine sieve into a terrine mould, stand in a bain-marie and bake for 50 minutes at 150C gas mark 2. Allow to cool and top with a layer of melted butter to seal. Refrigerate for at least a day before serving: stand the terrine in hot water for a few seconds, run a hot knife around the inside of the mould and turn out onto a dish.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: