

Beckett's Farm

STARTERS

Chicken Liver Pate



140 g butter



1 onion, finely chopped



1 garlic clove, finely chopped



250g chicken livers



Salt and pepper



1/2 teas. Dijon mustard



2tbsps Brandy (optional)

Brown bead toast fingers to serve

Method

1. Melt half the butter in a large frying pan over a medium heat and cook the onion for 3-4 minutes until soft, add the garlic and continue to cook for a further 2 mins.
2. Check the chicken livers and remove any discoloured parts using a pair of scissors. Add the livers to the frying pan and cook over quite high heat for 5-6 minutes until they are brown colour.
3. Season well with salt and pepper and add the mustard and brandy, if using.
4. Process the pate in a blender or food processor until smooth. Add the remaining butter cut into small pieces and process again until creamy.
5. Press the pate into a serving dish or 4 small ramekins, smooth the surface and cover. Serve accompanied by toast fingers.

Note : inclusion of the small Beckett logo indicates that the ingredient can be purchased in Becketts Farm Shop.

