



Mushroom and Chicken Liver Pate

60g butter, cubed
1 medium brown onion, finely chopped
2 garlic cloves, crushed
2 rindless bacon rashers, trimmed and chopped
250g cup mushrooms, diced
300g chicken livers, rinsed, dried and trimmed
2tbs fresh thyme leaves
2 tbs sweet sherry
salt & ground black pepper to taste
Turkish or lavash bread to serve.

1. Melt the butter in a large frying pan over medium-high heat. Add the onion, garlic & bacon & cook, stirring often, for 3 minutes. Add the mushrooms & chicken livers & cook, stirring often for 5 minutes or until chicken livers are evenly browned.
2. Add the thyme, sherry & salt & pepper to pan & cook, stirring occasionally, for 5-8 minutes or until the pan juices evaporate. Remove from heat & set aside to cool for 15 minutes.
3. Place the mushroom mixture into a food processor & process until smooth. Season with salt & pepper. Spoon the pate into a medium serving bowl or ramekin. Cover with plastic wrap and refrigerate overnight.
4. Serve the pate with toasted Turkish or lavash bread.

Variation: Replace the chicken livers with duck livers & the fresh thyme leaves with fresh sage leaves.