

Taste the Hills



Recipes and Tips

Chicken liver pate with sage

Serves 6

225g butter

1 large onion, finely chopped

1 clove garlic, crushed

450g chicken livers

Salt and pepper

2 tbsp brandy

Sage leaves and 100g extra butter

Method

- 1 Melt a little butter in a frying pan and fry the sage leaves until just cooked. Remove and melt half the rest of the butter and gently fry the onion.
- 2 Add the garlic and cook for a minute.
- 3 Rinse the livers and fry until lightly browned. Flambe with the brandy and season.
- 4 Liquidise with the rest of the butter (leaving a little to top the pate)
- 5 Pour into pots and top with the sage leaves and melted butter.

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Shropshire Hills Discovery Centre –
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School Road, Craven Arms, Shropshire SY7 9RS

Email: info@shropshirehillsdiscoverycentre.co.uk

Tel: 01588 676060 www.shropshirehillsdiscoverycentre.co.uk



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