
CHICKEN LIVER PATE
RECIPE

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COOK TIME 20 mins
PREP TIME 5 mins
SERVES 6 x

CHICKEN LIVER PATE

INGREDIENTS

- 4 cups (840) Chicken Livers
- 1 cup (200 g) Butter
- 2 Tbsp MasterFoods™ Garlic
- 2 Tbsp MasterFoods™ Onion Powder
- 2 Tbsp MasterFoods™ Garlic Powder
- 2 Tbsp Sage
- 4 Tbsp Wine
- 4 Tbsp Cream

METHOD

1. Pan-fry the Livers in the first lot of the Butter, adding the MasterFoods™ Garlic, the Onion and Garlic Powders, and the Sage.
2. Brown off the Livers and add the Wine and Cream. Cook and reduce the sauce but keep the Livers pink. Cut into them to check.
3. Puree the livers in a blender, and add the cold Butter, pureeing it, so it goes super creamy. Serve with Hot Bread, or Biscuits and serve with Green Tomato Chutney.

Source URL: <https://www.masterfoods.co.nz/Recipes/chicken-liver-pate>