

# Chicken Liver Pate

500g chicken livers  
500g melted butter  
5 eggs  
2 tsp salt  
½ tsp groundpepper

## Reduction

100mls port  
50ml brandy  
50mls red wine  
2 shallots or ½ onion chopped  
1 clove garlic roughly chopped  
1 sprig thyme

Reduce the alcohol down so that you have 50mls left

In a food processor place the raw liver salt and pepper, pulse until smooth, add the eggs pulse until incorporated, pour in the reduction of alcohol, leave the food processor running while you slowly add the hot melted butter, once all the butter has been added, pour into your terrine mould lined with cling film this can be a loaf tin, cake tin or smaller ramekin dishes, place in a bain marie, (water bath) and bake in the oven for approx 40 minutes at 125 oC until the pate has just a slight wobble, remove from the oven chill for a couple of hours, turn it out of the mould, slice and serve with a little chutney and dressed salad leaves, warm toast