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## WHISKEY CHICKEN LIVER PATE

### INGREDIENTS

100g unsalted butter  
75g finely chopped onion  
1 large garlic clove, minced  
½ teaspoon minced fresh thyme  
or ¼ teaspoon dried  
½ teaspoon salt  
¼ teaspoon black pepper  
Pinch of ground allspice  
250g chicken livers, trimmed  
2 tablespoons whiskey

### METHOD

Melt  $\frac{2}{3}$  of butter in a large nonstick skillet over moderately low heat, then cook onion, garlic and thyme, stirring, until softened, about 5 minutes.

Add herbs, salt, pepper, allspice, and livers and cook, stirring, until livers are cooked outside but still pink when cut open, about 8 minutes.

Stir in whiskey and remove from heat.

Purée mixture in a food processor until smooth, then transfer pâté to crock and smooth top.

Melt remaining butter in a very small heavy saucepan over low heat, then remove pan from heat and let butter stand 3 minutes.

Skim froth from butter, then spoon enough clarified butter over pâté to cover its surface, leaving milky solids in bottom of pan.

Chill pâté until butter is firm, about 30 minutes, then cover with plastic wrap and chill at least 2 hours more.

*Pate can be chilled up to 2 weeks. Once butter seal is broken, cover surface with cling film and chill, 1 week*

