

CHICKEN LIVER PATE

500 g chicken livers

1 tbspn butter or margarine

½ cup grated carrot

1 packet Maggi cream of chicken soup mix

2 tbspn brandy

½ cup Nestlé Reduced Cream black pepper

½ cup boiling water

1 Maggi chicken stock cube

1 tspn gelatine

sprigs of parsley

1. Roughly chop chicken livers. Sauté in melted butter with grated carrot for 10 minutes or until the liver is cooked.

2. Cool and purée in a food processor. Add the next 4 ingredients and blend at a high speed until smooth.

3. Pour into a prepared pâté pan or dish.

4. Dissolve Maggi chicken stock cube and gelatine in boiling water. Allow to set slightly. (It should be the consistency of egg white.)

5. Carefully spoon over pâté.