

# PÂTÉ DE FOIE DE POULET

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## INGREDIENTS

225gms chicken livers, well-trimmed  
1/2 small onion, thinly sliced  
1 small garlic clove, smashed and peeled  
1 bay leaf  
1/4 teaspoon thyme leaves  
fine salt  
120ml light chicken stock  
175gms unsalted butter, at room temperature  
2 teaspoons Cognac or Scotch whisky  
Freshly ground pepper

## METHOD

### Step 1

In a medium saucepan, combine the chicken livers, onion, garlic, bay leaf, thyme and 1/2 teaspoon of salt. Add the stock/water and bring to a simmer.

### Step 2:

Cover, reduce the heat to low and cook, stirring occasionally, until the livers are barely pink inside, about 3 minutes.

Remove from the heat and let stand, covered, for 5 minutes.

### Step 3:

Discard the bay leaf. Using a slotted spoon, transfer the livers, onion and garlic to a food processor; process until coarsely pureed. With the machine on, add the butter, 2 tablespoons at a time, until incorporated.

### Step 4:

Add the Cognac, season with salt and pepper and process until completely smooth. Scrape the pâté into 2 or 3 large ramekins. Press a piece of plastic wrap directly onto the surface of the pâté and refrigerate until firm.

THE  
COOKERY

by The Secret Jozi Chef