

## CHICKEN LIVER AND MUSHROOM PATE - SOLVEIGH

### A

60g butter  
25ml chopped onion  
1 large garlic clove minced  
250g chicken livers(1 small tub)  
100gm mushrooms finely chopped  
Salt & Lemon Pepper to taste

### herbs:

3ml dried mixed herbs  
2ml dried sage  
10ml freshly chopped parsley  
10ml freshly chopped chives

### B

25ml brandy  
A few drops of lemon juice

### C

60g Cremora Powder  
50ml boiling water

### D

75ml Cream

### METHOD:

- 1.Melt butter and braai all the items in A until the livers are just done.
- 2.Add items in B and allow to cool.
- 3.Beat items in C and add to the above.
- 4.Add the cream(D) gradually while blending above to form a smooth pate.
- 5 Cool in fridge till set - can top with melted butter or parsley.(Optional)  
Freezes very well too.