

Tuscan Crostini

Ingredients



Serves 4-6

500g (1 lb) chicken livers

1-2 cloves of garlic, peeled and slight crushed

A few fresh sage leaves

Olive oil, plus a knob of butter

7 juniper berries, slightly crushed

Broth, preferably homemade

4 anchovy fillets, rinsed and roughly chopped

1 Tb capers, rinsed and roughly chopped

For serving:

Day old, Tuscan bread

Directions

- Sauté the garlic and sage leaves gently in the oil and butter until the garlic is just beginning to brown.
- Add the chicken livers and sauté for 10 minutes or so.
- Then add a pinch of salt and pepper, along with the juniper berries, slightly crushed with the back of a knife or in a mortar and pestle.
- Turn and add a ladleful of broth.
- Let things simmer for 15-20 minutes.
- Off heat, drain the chicken livers in a colander, saving the liquid and removing the garlic and sage leaves. In a food processor, chop the livers until you have a roughish paste—don't overdo it—and then scrape the liver paste back into the skillet, along with the reserved liquid.
- Thin out the paste with another ladleful of the broth, and simmer gently until almost all the liquid has evaporated.
- Just before it's done, mix the chopped anchovies and capers and simmer for a minute or two more, until the anchovy has melted completely into the paste. Taste for seasoning and remove from the heat. Let the liver paste cool for a few minutes.
- Serve the liver paste on slices of bread, toasted or not as you prefer.
- You can serve Chicken Liver Crostini warm.
- The liver paste can be made ahead and, if you like, gently reheated with a bit of broth or butter; in fact, many say it's tastier that way.