

Pate

Adaptation of a recipe courtesy of Sharon Seibt

Source: Alan Hooker's Ranch House Restaurant/Ojai Valley

½ pound chicken livers
¼ cup butter
2 shallots, chopped
2 cloves garlic, minced
2 tsps dry mustard
1 tbsp Dijon or grainy mustard
1 tsp grated orange peel
¼ tsp ea salt & pepper (can be varied according to your taste)
½ tsp herbes de provence
3 ounces cream cheese
2 tsps Cognac
Parsley sprigs for garnish

** will improve in flavour if made a day or two in advance

Trim fat and cut livers in half.

Heat 2 tsps butter in a sauté pan and add shallots and garlic.

Saute for about 1 min; add livers; cover pan and cook for approx. 5 minutes or until livers are no longer pink in the center.

Transfer livers to a food processor fitted with a metal chopping blade; add all the pan juices as well as the dry mustard; Dijon or grainy mustard; grated orange peel; salt; & herbes de provence. Process until smooth.

Add cream cheese and blend briefly. Add remaining butter and blend until very smooth. Add Cognac and again blend briefly.

Transfer pate to a mold or serving dish & cover tightly with plastic wrap so top of pate does not discolour. Refrigerate for up to 1 wk.

Garnish with parsley.

Serve with Melba toast or baguettes; cornichons and /or olives