

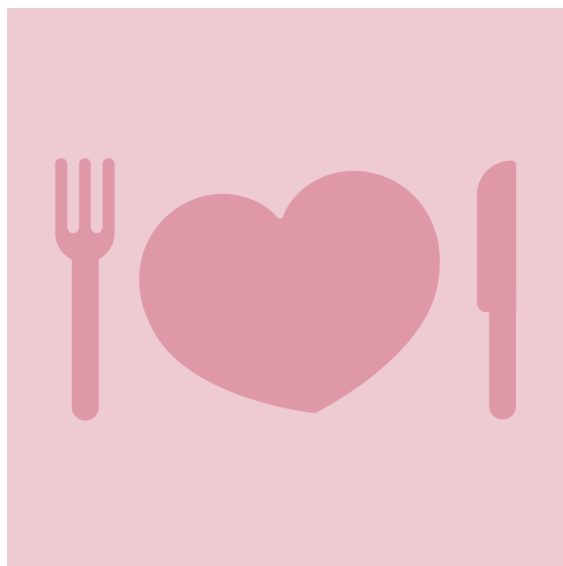


# EASY DUCK LIVER PATE

THIS IS A SIMPLE RECIPE THAT CAN BE EASILY DOUBLED IF CATERING FOR A LARGE GROUP. YOU COULD ALSO ADD A FEW FRESH HERBS SUCH AS PARSLEY, THYME OR SAGE.

**Difficulty:** Easy

**Serves:** 8



## INGREDIENTS

450g Luv-a-Duck, Duck Livers  
200g butter, melted  
50ml double cream  
1 tbsp brandy  
Sea salt and freshly ground black pepper

## METHOD

1. Heat a heavy-based frying pan over a medium heat. Pour a little of the melted butter into the hot pan, add half the duck livers and cook for 3-5 minutes until cooked all the way through. Transfer them to a plate and repeat with the rest of the livers.
2. Pour the brandy into the fry pan and bring to the boil (it might light up be careful).
3. Transfer the livers to a food processor and blend them for a minute or so until smooth.
4. Pour in the brandy, remaining melted butter and double cream and blend once more. Season with salt and freshly ground black pepper.
5. Transfer the pate to eight espresso cups or small duck pate dishes.