

# Peacock Sky Vineyard Recipes



## Individual Cognac Pate POT

### Ingredients

**8 225 g chicken livers, rinsed and trimmed**

**2 tablespoons Cognac**

8 225 g butter

2 level teaspoons mustard powder

¼ level teaspoon ground mace

**2 tablespoons crushed garlic**

1 level teaspoon chopped fresh thyme, plus 6 small sprigs to garnish

**Sprinkle of pepper**

To make the pâté, take a medium-sized, heavy-based frying pan, melt about 1 oz of the butter in it and fry the chicken livers over a medium heat for about 5 minutes. Keep them on the move, turning them over quite frequently.

Then remove them from the pan using a draining spoon and transfer them to a blender or food processor. Now, in the same pan, gently melt 5 oz (150 g) of the remaining butter and add this to the blender or food processor. Then pour the brandy on to the juices left in the frying pan (to capture all the lovely flavors), and pour that over the livers. Now add the mustard, mace, thyme and garlic, season well with salt and freshly milled black pepper. Blend.

Divide the between the ramekins (or pots). Then melt the remaining 2 oz (50 g) of butter, pour a little over each one to seal, press in a sprig of thyme, and leave them to get quite cold. Cover with Clingfilm and leave them in the fridge till needed.

Cheers,

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