

TUSCAN CROUTONS

INGREDIENTS

- 250 gr of chicken livers
- 100 ml of vin santo
- 200 ml of chicken broth
- 20 gr of capers
- 6 slice of tuscan bread
- 5 sage leaves
- 3 anchovy fillets
- ½ onion
- 20 gr of extra virgin olive oil
- Salt to taste
- Pepper to taste
- 10 gr of butter

PREPARATION

Firstly, carefully wash the chicken livers. Pour the extra-virgin olive oil in a frying pan and add widely chopped onion.

Drain the livers, cut them into cubes of 1 cm per side, and add to the onion, together with sage leaves. Brown it all for a couple of minutes and simmer with the vin santo until reduced. Raise the flame and let the wine evaporate.

Add the broth and cook for thirty minutes. Season to taste. Toast the slices of bread and then dampen it with a spoonful of sauce.

Put the liver, the sauce, the capers, the anchovies and the butter in the mixer and stir. Spread the pâté on the slices of bread and serve.