

# DUCK LIVER PÂTÉ

Serves 8

## INGREDIENTS:

1. 450g Ducko duck livers
2. 200g Butter
3. 50ml [Double cream](#)
4. 1 Tablespoon brandy
5. Sea salt (to taste)
6. Freshly ground black pepper (to taste)



## METHOD

1. Heat a heavy-based frying pan over a medium heat.
2. Melt the butter.
3. Pour a little of the melted butter into the hot pan and add half of the Ducko duck livers.
4. Cook this for 3 to 5 minutes until cooked all the way through.
5. Transfer the cooked livers to a plate and repeat step 4 with the rest of the livers.
6. Pour the brandy into the frying pan and bring to the boil (be careful that it does not light up!).
7. Transfer the livers to a food processor and blend them until smooth.
8. Add the brandy, remaining melted butter, and the double cream and blend again.
9. Season with salt and freshly ground black pepper to taste.
10. Transfer the pâté to serving dishes and garnish with fresh herbs.

\*To make it just that extra special add small chopped apple pieces, or roughly chopped nuts.

\*\*When kept in the fridge, pâté will stay fresh for up to 4 days.