

TUSCANY



TONIGHT

BY MARCHESI DE' FRESCOBALDI

FRESCOBALDI ITALIAN RECIPES

Chicken liver patè for Crostini Tuscany style

Pair with Nipozzano Mormoreto

Serves 4

Chef: Donatella Zampoli

Ingredients:

- 14 oz chicken livers
- 5 onion midium size
- 2 glasses of extra virgin olive oil
- 1 ½ oz of pickled capers
- 5 fillets salted anchovies
- 1 bunch of fresh sage

Directions:

Trim the fat from the livers. Clean them thoroughly and cut them in pieces. Put the oil and chopped onions into a pan, add the livers, minced capers and anchovies. Cook them slowly for about 90 minutes. Blend all together - not too fine! Bring the mixture back a boil for a few minutes. Serve on toasted bread.

