

INSTANT LIVER PATE - CROSTINI DI FEGATINI

You may find that the Christmas turkey has a liver along with the giblets. This recipe- something the Italians do can make it go a long way.

Ingredients 1 turkey or chicken liver
 1 onion
 1 clove garlic
 1 carrot
 1 stick celery
 1 tbs olive oil
 1 large sprig of thyme
 pepper and salt
 chopped parsley

 to serve dry biscuits or ciabatta

Method Finely chop the vegetables in a food processor. Heat the olive oil in a saucepan and then add the vegetables. Over a low heat, cook covered with a lid until softened- about 10 minutes. Add the thyme and stir from time to time making sure that the vegetables don't stick.

Process the liver until finely chopped and then stir into the cooked vegetables. Remove from the heat and season well with pepper, salt and parsley.

Serve as a dip or pate with bread or biscuits.