

Black Tuscan Crostini



Ingredients:

300g (10oz) diced chicken livers
2 cloves garlic, sliced
1 chilly pepper (peperoncino), chopped
1 red onion, finely chopped
100g (3oz) capers
A large bunch of mixed herbs (basil, parsley, etc), finely chopped
4 tablespoons all purpose flour
1 glass red wine
1 glass Guinness beer
5 tablespoons extra virgin olive oil
Salt and pepper to taste

Preparation:

In a frying pan coated with olive oil sauté onion, garlic and chilly pepper until golden brown. Dust chicken livers with flour, seasonings and chopped herbs. Add the livers to the pan, and sauté well. After the livers are well sautéed, add capers, red wine and Guinness, and reduce to a creamy texture. Allow to cool. The mixture can be kept in the fridge for a week or so. To serve, warm up the mixture and spread on toasted slices of bread.

Makes 4-6 servings

