

# Mushroom Pate

Serves Makes 2 cups

60g butter, chopped  
1 brown onion, finely chopped  
2 garlic cloves, crushed  
2 rashers rindless bacon,  
chopped  
250g cup mushrooms, diced  
300g chicken livers, cleaned,  
2 tbs thyme leaves  
2 tbs sweet sherry  
Extra virgin olive oil  
Crispbread or crackers , to serve



1. Melt the butter in a large frying pan over medium-high heat. Add the onion, garlic and bacon and cook, stirring often, for 3 minutes. Add the mushrooms and livers and cook for 5 minutes or until the livers are seared.
2. Add the thyme leaves, sherry and season with salt and pepper. Cook, for 5-8 minutes or until most of the liquid has evaporated. Remove from the heat. Set aside for 15 minutes to cool slightly.
3. Transfer the mixture to a food processor and process to desired consistency. Taste and season with salt and pepper. Spoon pate into a ramekin, drizzle with olive oil. Cover and refrigerate over night. Serve with crispbread or crackers.