

Tuscan Chicken Liver Crostini (Crostini di Fegatini)

Makes about 20 crostini

1 medium onion, chopped finely
1 Tablespoon olive oil
2 Tablespoons butter
2 anchovy filets, drained of oil
5 capers, rinsed and pat dry
1 pound (500 grams) of chicken livers, and the
odd heart or few if you have them
½ cup 125 milliliters vin santo (or Marsala)
Salt and pepper
1 baguette or country loaf, sliced and dried out
in the oven



In a wide skillet, cook the onion gently in the olive oil and 1 tablespoon of butter until soft and translucent. Add the capers and anchovies and continue to saute until the anchovies melt down. Add the chicken livers (and hearts if using) and saute until browned on all sides, then add the vin santo. Cook on low, uncovered, for about 30 minutes, adding water if necessary to keep the mixture moist. Season with salt and pepper and add a tablespoon of butter.

Transfer the hot mixture to a food processor or blender and blend until mostly smooth (or all smooth, if you prefer that consistency). You may need to add a bit of water to get the mixture to a paste-like consistency, depending on how much it has reduced during cooking. Place heaped tablespoons of the pate onto the bread and serve. These are undoubtedly best served warm but room temperature is fine too. If you prepare the pate ahead of time, simply warm up in a skillet (perhaps with a splash of water) until hot and serve.

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