

30 minutes (excluding chill time)

Makes 500ml (Serves 6-8)

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Ingredients:

- 3 Tbsp (45ml) butter, for frying
- 2 onions or 4-5 shallots, chopped
- 4 cloves garlic, sliced
- 3-4 curry leaves
- 2 tubs (250g each) chicken livers, defrosted and cleaned
- 2 Tbsp (30ml) medium curry powder
- 1 tsp (5ml) garam masala
- 1 tsp (5ml) ground coriander
- 1/3 cup (80ml) fresh cream
- 3 Tbsp (45ml) butter, melted + ¼ cup (60ml) extra, for topping
- 1 Tbsp (15ml) fresh coriander, chopped
- Juice (30ml) of ½ lemon
- Salt and milled pepper
- Few sprigs fresh curry leaves or bay leaves

For serving:

- 1 packet (200g) streaky bacon, fried until crispy
- Toasted ciabatta or sourdough

Method

1. Heat butter in a large pan and fry onions, garlic and curry leaves for 3-4 minutes until lightly golden.
2. Add chicken livers, give it a quick stir and add curry powder, garam masala and ground coriander.
3. Fry mixture for 8-10 minutes on medium heat until livers are cooked through.

4. Remove curry leaves and set aside to cool.
5. Blitz mixture in a blender with cream and 3 Tbsp melted butter until smooth (not too runny).
6. Stir through fresh coriander and lemon juice and season well.
7. Scoop pâté mixture into a sterilised 500ml jar or serving ramekin and level with the back of a spoon.
8. Pour over  $\frac{1}{4}$  cup melted butter to “seal” and nestle in curry or bay leaves.
9. Chill in the fridge for at least 2-3 hours until set.
10. Serve on thick slices of ciabatta or sourdough toast with crispy bacon.

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