

Less than 45 minutes (plus chilling time)

Serves 10

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 2 Tbsp (30ml) butter
- 3 shallots or red onion, chopped
- 2 cloves garlic, chopped
- 1 red chilli, deseeded and chopped
- 4 tubs (250g each) chicken livers, cleaned
- 3 Tbsp (45ml) dry sherry or brandy
- 2 Tbsp (30ml) fresh coriander, chopped
- 1 Tbsp (15ml) sriracha sauce
- 1 tsp (5ml) medium curry powder
- Salt and milled pepper
- 3-4 dried bay leaves
- ¼ cup (60ml) melted butter

Toast:

- 1 PnP rustic baguette, sliced
- 2 Tbsp (30ml) mayonnaise
- 3 Tbsp (45ml) sesame seeds
- Pomegranate rubies, for serving (optional)

Method

1. Heat butter in a pan and fry shallots, garlic and chilli for 3-5 minutes or until translucent.
2. Add chicken livers and fry for 5-8 minutes.
3. Add sherry, coriander, sriracha and curry powder and simmer for 2-3 minutes. Season and remove from heat.

4. Transfer to a food processor and blend until smooth.
5. Scoop pâté into ramekins or serving bowls, packing them tightly.
6. Top with bay leaves and pour over melted butter in a thin layer.
7. Cool, then chill for 1 hour or overnight.
8. Brush baguette with mayonnaise, sprinkle with sesame seeds and toast under the grill for 3-5 minutes or until golden.
9. Serve pâté with sesame toast and garnish with pomegranate rubies.

[Browse more festive recipes here.](#)