

FLORENTINE-STYLE CROSTINI OR CHICKEN LIVER CROSTINI



Ingredients (serves 4 people):

2 mushrooms Paris or Portobello

Olive oil to taste

4 large chicken livers

6 fresh sage leaves

2 cloves garlic, minced

Black pepper to taste

125 ml Vin Santo or Marsala or Port Wine or other dessert wine

Salt to taste

2 anchovy fillets

1 tbsp drained capers

1 egg yolk

Milk, if necessary, to taste

12 slices of coarse texture ciabatta firm white bread

Preparation:

1. Clean the mushrooms with a dry paper towel.
2. Slice and set aside.

3. Heat two tablespoons of olive oil in a skillet over medium heat.
4. Add chicken livers, sage, garlic, mushrooms and some pepper and sauté.
5. Stir constantly for about ten minutes or until the livers have turned red.
6. Add Vin Santo and cook until evaporated.
7. Season with salt and pepper to taste.
8. Add anchovy fillets and capers.
9. Put the mixture in the food processor and reduce the puree and if too thick use a little milk.
10. Mix with the yolk.
11. Preheat the oven to 190° C.
12. Grease the bread slices on both sides with olive oil and brown in the oven to turn golden brown.
13. Allow to cool.
14. Cover the crostinis with the chicken pate mixture.
15. Serve decorated with sage leaves.