

Poultry Liver Toast with Raspberries and Balsamic Vinegar, Basil and Spinach |

Recipe for 12 tapas

Description

A canapé full of character with chicken liver and the acidity of raspberries and vinegar.

Note

This recipe is proposed as a canapé but can easily be served as a starter dish, just vary the quantities.

L'été, profitez de votre BBQ si vous le souhaitez, cela vous permettra de griller les tranches de pain de campagne. Cela vous apportera un goût supplémentaire à votre tartine, qui pourrait bien faire toute la différence.

Ingredients

Chicken livers

- 12 Unit(s) Poultry livers
- 4 Slice(s) Country bread
- 2 Clove(s) Chopped garlic
- 50 Gr Raspberries
- 50 Ml Balsamic vinegar
- 100 Ml Whipped cream

- Butter
- Salt and pepper
- Vegetable oil

Spinach

- 200 Gr Baby spinach

- Butter
- Salt and pepper
- Vegetable oil

Garnishes

- 4 Sprig(s) Basil

- Butter
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **30 mins**
- Preheat your **Four** at **400 F°**

Preparation

Toast the slices of bread for roughly 7 minutes in the oven with a drizzle of olive oil, salt and pepper. Whip the cream until it forms firm peaks.

Chicken livers

In a hot skillet with butter, sear the chicken livers. Add the minced garlic, salt and pepper. Cook for another minute. Add the raspberries, stir twice and then add the balsamic vinegar. Remove from the heat, let cool slightly and then add the shipped cream. Fold in delicately and the season to taste with salt and pepper.

This recipe must be done at the last minute for optimal results.

Spinach

In a hot pot with oil or butter, wilt the spinach. Season with salt and pepper and set aside at room temperature.

Plating and Garnish

On the slices of bread, make a nice bed of wilted spinach. Place the chicken livers and raspberries on top with a drizzle of sauce. Garnish with basil leaves.

Bon appétit!