

# Raspberry chicken liver mousse on toast, Xeres vinegar, bed of spinach with butter, beet salad and basil

**Recipe for 4 persons**

## Description

Nice appetizer or tapas with some greens on a country bread.

## Note

Be careful with the given cooking time. Ovens are different from one another so always keep an eye on your pans and oven,

## Ingredients

### Chicken liver

- 12 Unit(s) Poultry liver
- 2 Unit(s) French shallot
- 100 Ml Xérès vinegar
- 150 Gr Frozen raspberries
  
- Butter
- Salt and pepper
- Vegetable oil

### Spinach and beets

- 0.50 Bag(s) Baby spinach
- 4 Small Red beets
- 1 Unit(s) Onion
- 30 Ml Red wine vinegar
  
- Butter
- Salt and pepper
- Vegetable oil

### Finishing touch

- 8 Leaf(ves) Basil
- 4 Thick slice(s) Country bread
  
- Butter
- Salt and pepper
- Vegetable oil

## Preparation

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

### Prep

Peel and finely chop the onion and the shallots.

Put on a baking tray some slices of country bread, sprinkle with olive oil, season with salt and pepper and bake for 6 to 8 minutes in the oven,

### Chicken liver

In a bowl, mix the livers with the Xeres vinegar and salt and pepper.

In a hot pan with some oil, sear and brown the livers. Then lower the heat, add the shallots, the raspberries and let simmer at low heat.

### Spinach and beets

#### **Spinach**

In a hot pan with some oil and a spoon fo butter, melt the spinach. Season to taste with salt and pepper and put aside at low heat.

#### **Beet salad**

In a bowl, mix the beets, oilve oil, red wine vinegar, onions, salt and pepper. Leave aside in the fridge

### Dressing your plates

#### **Tapas style**

Slice of toasted bread, covered with spinach, livers with raspberries, then slices of beet salad and a leaf of basil.

#### **Appetizer style**

Start with a bed of spinach, then the livers, the bett salad. Add a few leaves of basil and peices of toasted bread.

### **Bon appétit!**