

Spicy Mushroom Chicken Livers



Serves: 4

20 ml (4 t) olive oil
 $\frac{1}{2}$ onion, finely chopped
10 ml (2 t) chilli flakes
2 ml ($\frac{1}{2}$ t) chilli powder
two tubs fresh chicken livers
1 punnet button mushrooms, quartered
1 tin puréed tomato
salt and freshly ground pepper
50 ml brandy
50 ml fresh cream
salad greens

1. Heat the olive oil in a saucepan. Add the onion and sauté. Add the chilli flakes and chilli powder; sauté until aromatic.
2. Add the chicken livers and brown on all sides, add the mushrooms.
3. Add the tomato and season with salt and pepper. Allow to simmer until the liver is cooked through and the mushrooms are tender.
4. Add the brandy and allow to boil off the alcohol. Remove from the heat and add the cream.

Serve with salad greens.