



CROSTINI NERI
(Liver Pate` on Toasted Bread)

Ingredients:

- 300 gr. chicken livers
- 300 gr. minced spleen (may substitute 100 gr. veal)
- 100 gr. capers in vinegar
- 50 ml caper's vinegar
- 30 gr. anchovy paste
- 30 gr. parsley
- 1 onion
- 2 cloves garlic
- 1 carrot
- 1 celery stalk
- ¼ yellow apple peeled
- 400 ml. extra virgin olive oil
- ½ teaspoon black pepper

Directions:

On a cutting board, remove the fibrous parts of the spleen with a knife and discard them. Cut the spleen into small pieces.

Chop the onion, garlic, carrot, celery stalk, yellow apple, and parsley. Place in a pan with the whole chicken livers and the spleen (or veal), and cover completely with extra virgin olive oil. Stir and cook until the liver and the spleen are completely cooked (about 30 minutes), at this point blend using a hand blender and continue the preparation adding capers, anchovy paste, pepper and vinegar.

Complete the preparation cooking for 10 minutes on slow fire, stirring carefully.

Serve on toasted bread.