



## Liver Pate'

200g Streaky bacon  
600g Lambs liver  
200g Chicken liver  
1 Garlic clove  
1 Egg  
20ml Brandy  
20ml Cream  
Salt and pepper

### Method:

Remove the rind from the bacon and stretch slightly with the back of a knife. Use to line the base and sides of a 800g loaf tin. Mince with MINCER BLADE the two types of liver and mix with the crushed garlic, beaten egg, brandy, cream and seasoning. Place the mixture in the tin, spread flat and turn over any loose bacon ends. Cover with foil and stand the tin in the roasting tin with sufficient water to come half way up the sides and cook for 2hours at 140°C. Allow to cool, then turn out of the tin and garnish prior to serving.