

R e c i p e

CHOPPED LIVER BRIOCHE WITH CHERRY TOMATO JAM



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Recipe: **MATKONATION**

INGREDIENTS

CHOPPED LIVER

- 500 g fresh clean chicken livers
- 4 onions, coarsely chopped
- 79 ml oil
- Salt and fresh ground black pepper
- 4 hard-boiled eggs



SERVING

6-8 servings



CATEGORY

Tapas



ISSUE

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CHOPPED LIVER

- STEP 1** Heat oil in a frying pan, add onions and fry until golden brown. Using a slotted spoon remove onions and set aside.
- STEP 2** In the same pan, add the livers and fry for about 10 minutes over a low heat until they turn brown and begin to fall apart. Season with salt and pepper.
- STEP 3** Using a slotted spoon, remove the livers (and oil) and add to the onions. Refrigerate for a minimum of 30 minutes.
- STEP 4** Using a food processor, chop the livers, onions and hard-boiled eggs. Stir in some of the fat used for frying. Taste and adjust seasoning accordingly.

CHERRY TOMATO JAM

Ingredients for around 1.5 cups

500 g cherry tomatoes, washed and dried

1 tbsp lemon juice

½ cinnamon stick (optional)

250 g sugar

CHERRY TOMATO JAM

STEP 1 Place the cherry tomatoes, lemon juice and cinnamon stick (if using) in a large pot over medium heat and bring to a boil. Lower the heat and allow to simmer for 30 minutes. Add the sugar, increasing to medium to heat until coming to a boil, and then reduce the heat to low and continue to cook for 45 minutes to 1 hour.

STEP 2 To check to see if the jam is ready place a small amount of jam on a cold plate and then transfer to the freezer for 2-3 minutes. When you take it out of the freezer, make a line with your finger through the jam. If the line remains, the jam is ready to be poured into the jar.

Serve chopped liver over toasted brioche bread and top with cherry tomato jam.