

Creamy Chicken Liver

INGREDIENTS

250 g Chicken livers
100 ml Cream
1 Onion
1-2 Cloves garlic
2 Tbsp chilli sauce
Mixed herbs
Salt and pepper

METHOD

Fry onions and garlic until soft. Add livers and fry for about 5 minutes.
Add cream and chilli sauce and reduce down over medium heat.
Add salt and pepper.

Serve with banting bread or fried egg.



FROM THE  OF: Cornia