

PERI PERI CHICKEN LIVERS AND MASH



Serving: 4

Cooking Time: 30 min

Prep Time: 10 min

INGREDIENTS

- Peri peri livers

- 30ml (2 tbsp) canola oil
- 1 small onion, finely chopped
- 3 garlic cloves, finely chopped
- 10ml (2 tsp) ground paprika
- 5ml (1 tsp) ground cloves
- 5ml (1 tsp) ground cumin
- 5ml (1 tsp) chilli flakes
- Salt, to taste
- 2 X 250g tubs chicken livers
- 125ml (½ cup) white wine
- 2 fresh bay leaves
- Mash
- 4 potatoes, skin on cubed
- Salt, to taste
- 150ml hot milk
- 30g butter
- 60ml (¼ cup) magueu
- Parmesan cheese, freshly grated
- 45ml (3 tbsp) fresh parsley, chopped
- Green salad, to serve optional

INSTRUCTIONS

1. To make the livers, heat the oil in a large frying pan and sauté the onion and garlic for a few seconds.

2. Mix in the paprika, cloves, cumin, chilli flake and season. Add the livers and fry until browned.
3. Pour in the wine and add the bay leaves and gently simmer until cooked through.
4. For the mash, place the potatoes in a pot and cover with cold water and season. Bring to a boil then reduce the heat and simmer until tender, about 20 minutes. Drain.
5. Add in the hot milk and magueu. Use a potato masher or wooden spoon and beat until smooth. Don't over beat the potatoes either wise they do tend to become gluey.
6. Sprinkle with the Parmesan and parsley and serve topped with the chicken livers and green salad if you are serving.