



STREET
WINERY

Chicken Liver Pâté

Served at: Ice Wine Pairings, Savory and Sweet

Pairs with our Chardonnay Sandstone Reserve or 13 Below Riesling

Ingredients:

- 1 ¾ cups butter, clarified
- Olive oil
- 2 shallots, peeled and finely chopped
- 2 cloves garlic, peeled and finely chopped
- 2 cups chicken livers, trimmed
- Tablespoon of chopped fresh rosemary
- 1/4 cup of 13 Below Riesling
- Sea salt

Directions

1. To make clarified butter, put the butter in an oven proof deep dish and slowly melt until it's separated. Strain the yellow clarified butter into a separate bowl and set aside to cool. Discard the remaining milky-coloured solids.

2. Heat teaspoon of olive oil in a frying pan. Slowly fry the shallots, rosemary and garlic for 10 minutes, add ¼ cup of 13 below zero wine and reduce, then set aside.

3. When frying pan is hot again, cook the livers for a couple of minutes on each side, until they start to brown but still pink in the middle.

4. Don't overcook them they will lose their smooth texture and become grainy. Deglaze with 13 Below Riesling, cook for another minute until wine is reduced.

5. In a food processor add the cooked shallots, garlic and cooked chicken liver until you have a smooth purée. Slowly add 1cup of clarified butter and salt and continue to purée for another minute. Transfer the mixture to small serving bowls and top off with the rest of the clarified butter. Let the pâté set in the fridge overnight.

13th Street Winery

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