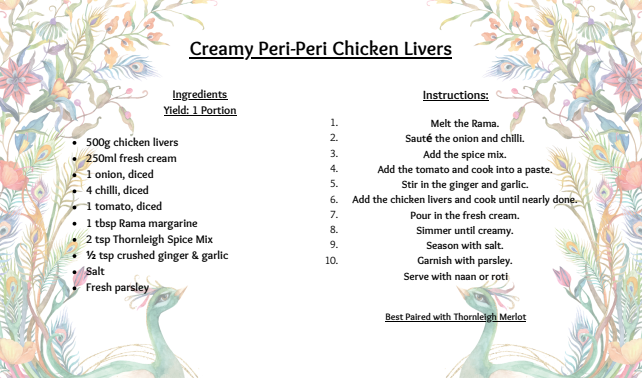




Creamy Peri-Peri Chicken Livers

Ingredients

Yield: 1 Portion

- 500g chicken livers
- 250ml fresh cream
- 1 onion, diced
- 4 chilli, diced
- 1 tomato, diced
- 1 tbsp Rama margarine
- 2 tsp Thornleigh Spice Mix
- ½ tsp crushed ginger & garlic
- Salt
- Fresh parsley

Instructions:

1. Melt the Rama.
2. Sauté the onion and chilli.
3. Add the spice mix.
4. Add the tomato and cook into a paste.
5. Stir in the ginger and garlic.
6. Add the chicken livers and cook until nearly done.
7. Pour in the fresh cream.
8. Simmer until creamy.
9. Season with salt.
10. Garnish with parsley.
Serve with naan or roti

Best Paired with Thornleigh Merlot