



Braised chicken liver with dried figs



Categoria
Carne



Tempo de preparação
Demorado



Dificuldade
Médio



Custo
Intermediate



Com quem?
With friends



Nº de pessoas
4 pessoas

Ingredientes

 100ml Gallo Extra Virgin Olive Oil

 15ml Gallo Red Wine

- 500g chicken livers
- 200g dried figs
- 100ml red Port wine
- Ground pepper to taste
- Salt to taste
- Chopped onion to taste
- Bread to taste

Modo de preparação

1

Clean the chicken livers and marinate them in red Port wine and half of the olive oil for an hour.

2

Heat the chopped onions, add the chicken livers and the marinade oil, letting them stew for approximately an hour and a half.

3

On the last 30 minutes, add the figs to the stew. At the end, add the red wine vinegar.

4

Plate it, placing the livers inside rings and letting them cool.

5

Serve with toasted bread slices.

Produtos utilizados



Olive Oil
Olive Oil



Red Wine
Daily Vinegar



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