

Pappardelle with Chicken Livers

I love offal and I'm a huge fan of Chicken Livers, which are very versatile. They make a wonderful warm salad (*salade tiède*) and the Spanish love 'em as a tapa.

I need to try this approach from Mark Hix, though, 'cos it sort of echos a chicken liver and pasta dish we loved in Spain. I tried Mr. Hix's *Sea Bass with Ras el Hanout* which was an unmitigated disaster, the Ras el Hanout doing the Sea Bass absolutely no favours whatsoever, in my opinion. This looks a lot more conventional and safe, though.

Planning

| | |
|---------------|---------|
| serves: | 4 |
| prep time: | 10 mins |
| cooking time: | 25 mins |

Ingredients

4 tbsp olive oil
2 banana shallots
2 garlic cloves, finely
chopped
400g chicken livers
100ml Marsala
100ml chicken stock
400g pappardelle
60g butter
2 tbsp parsley, chopped
Parmesan, freshly grated, to
serve
Salt & pepper

Method

Clean and chop the chicken livers into rough 1 inch/2.5cm pieces

Heat the olive oil in a large, heavy frying pan and gently cook the shallot and garlic without colouring. Turn up the heat. Season the livers and add them to the pan, frying them over a high heat and stirring every so often until they begin to colour (a couple of minutes).

Tip the livers on to a chopping board and chop them finely with a large knife then return them to the pan along with the Marsala and stock. Cook on a high heat until the liquid has reduced by about half and the sauce has thickened a little. Taste and adjust the seasoning.

Meanwhile, cook the pappardelle in boiling salted water according to the packet instructions, until al dente, then drain.

Stir two-thirds of the sauce through the pasta, along with the butter and parsley. Transfer to warmed plates, then spoon over the rest of the sauce. Serve with some grated Parmesan.