Toast with chicken livers and fried champignons



Preparation time: 20 min
Difficulty: Easy

Ingredients

- Champignon mushrooms: 4
- Chicken livers: 200 g
- Extra Virgin Olive Oil (EVO): as required
- Fresh Tuscan bread or mountain bread: 4 x 700 g slices
- Frying Seed Oil: as required
- Garlic: 1 clover
- Onion: 1/4
- Pepper: to taste
- Red Wine: 1 glass
- Salt: to taste
- Thyme: as desired

Preparation

Mince and sauté garlic and onion with a little EVO oil. Add the chicken livers and, once browned, season with salt and pepper, then simmer with wine. Once reduced, add **Pomì fine tomato pulp** and complete the cooking. Add more salt if needed and let it rest.

Oven-toast bread with a little EVO oil and some thyme leaves, slice the mushrooms thick, then flour and fry them in a generous amount of hot seed oil; drain and let them dry on a paper towel.

Arrange the dish laying the hot bread slices with livers on them, sprinkle a generous spoonful of fried mushrooms, a little EVO oil and finally serve.

For this recipe we used:

Finely Chopped tomatoes 200 g

