

Toast with chicken livers and fried champignons



Time: 20 min.

Difficulty: Easy

Ingredients (4 people)

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- Puree de tomates 700g 200 g
- 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 clove
- Onion 1/4
- Pepper to taste
- Red Wine 1 glass
- Salt to taste
- Thyme as desired

For this recipe we used:



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.