

PERI-PERI CHICKEN LIVERS WITH GARLIC



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2 tablespoons butter

500 g chicken livers

3 garlic cloves, crushed

3 – 4 tablespoons peri-peri sauce

juice of 1 lemon

$\frac{1}{2}$ cup cream

salt and pepper, to taste

In a very hot frying pan, melt butter and fry chicken livers until golden brown on both sides.

Add garlic and peri-peri sauce and allow to fry for another minute until fragrant; then add the lemon juice and cream.

Season with salt and pepper and allow to simmer for 5 – 7 minutes.

Serve with bread.

Recipe: Renú Ferreira.