

This is the classic antipasto that everyone loves: spreadable chicken liver on a piece of grilled bread. Finish each piece with a bit of coarse salt and you have the perfect starter for dinner—it's also a great afternoon snack. Serve with a glass of *vin santo*, and you are set!

## TUSCAN-STYLE CHICKEN LIVERS

1½ lb (750 g) chicken livers, trimmed of any sinew or green or brown patches

3 shallots, sliced

¼ cup (2 fl oz/60 ml) *vin santo*

2 tsp fresh thyme leaves

1 fresh bay leaf

Finely grated zest of 1 orange

Kosher salt and freshly ground black pepper

Small pinch of licorice powder (see Sources)

4 tbsp (2 oz/60 g) rendered duck fat, plus more melted duck fat for sealing

3½ tbsp (1¾ oz/50 g) unsalted butter

24 baguette slices

In a shallow bowl, combine the chicken livers, shallots, *vin santo*, thyme, bay, orange zest, 2 teaspoons salt, ½ teaspoon pepper, and the licorice powder and mix well. Cover and refrigerate for 3 hours.

Remove and discard the bay leaf from the chicken livers. In a large sauté pan over high heat, warm the duck fat. When it is hot, working in batches so as not to crowd the pan, use a slotted spoon to transfer the chicken livers and shallots to the pan. Cook, turning as needed, until the livers are well colored on the outside and pink at the center, about 4 minutes. As each batch is ready, transfer it to a food processor. Pour the remaining marinade into the pan, stir up the browned bits, and add the contents of the pan to the food processor.

Process the liver mixture until smooth. With the motor running, slowly add the butter until the mixture is emulsified. Pass the mixture through a tamis (drum sieve) into a bowl. Pack the mixture into one or more ramekins and top with a thin layer of duck fat to seal. Cover and refrigerate for at least 6 hours or up to 4 days.

Just before serving, preheat a stove-top grill pan over medium-high heat. Place the baguette slices on the grill rack and grill, turning once, until etched with grill marks and crisp on both sides, about 2 minutes on each side.

To serve, set out the ramekin, the baguette slices, and a spoon.

**SERVES 6**