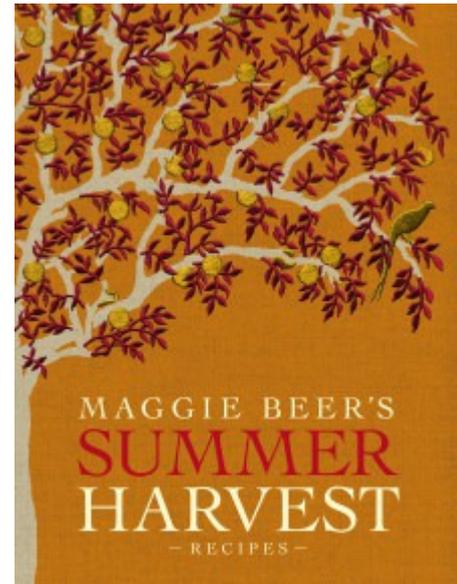


Maggie Beer's Summer Harvest Recipes

AUTHOR: MAGGIE BEER

Croutons With Caramelised Onion Anchovies And Rabbit Livers Splashed With Vino Cotto

FREE RECIPE FROM *MAGGIE BEER'S SUMMER HARVEST* BY MAGGIE BEER, CROUTONS WITH CARAMELISED ONION, ANCHOVIES AND RABBIT LIVERS SPLASHED WITH VINO COTTO, PAGE 8.



If you can't find rabbit livers, you can use chicken livers instead. For this recipe, you'll need 9 chicken livers, as they tend to be smaller than rabbit livers. Remove any greenish bile and cook them whole, then cut them in half once cooked and remove the connective tissue.



Makes 12 croutons

- 125 g unsalted butter
- 1 French stick, cut diagonally into 12 x 1.5 cm-thick slices
- 1 x quantity Caramelised Onions (see page 186) or 1 x 120 g tub Maggie Beer Caramelised Onion
- extra virgin olive oil, for drizzling
- 6 whole rabbit livers, cut in half
- sea salt flakes
- 2 tablespoons vino cotto (see Glossary)
- 6 anchovy fillets, halved
- 24 sage leaves
- freshly ground black pepper, to taste

Preheat the oven to 220°C. Melt 80 g of the butter and brush one side of each bread slice with melted butter, then bake on a baking tray until golden. Meanwhile, gently heat the caramelised onions in a small saucepan over low heat.

Heat the remaining butter in a frying pan until nut-brown, adding a little olive oil to prevent it from burning. Season the livers with salt, then add to the pan with the sage leaves and sear on both sides. Immediately deglaze the pan with the vino cotto.

Quickly assemble the warm croutons. Top each crouton with a spoonful of caramelised onion, place a liver piece on top and brush with the pan juices, then top with an anchovy half, a couple of sage leaves and a drizzle of olive oil and season with freshly ground black pepper.