

chicken livers with sherry glaze

hígadillos al jerez

SERVES 4–6

450 g/1 lb chicken livers, thawed if frozen

2 tbsp olive oil

2½ tbsp sherry vinegar

2 tbsp fino sherry

2 shallots, chopped finely

250 ml/9 fl oz chicken stock

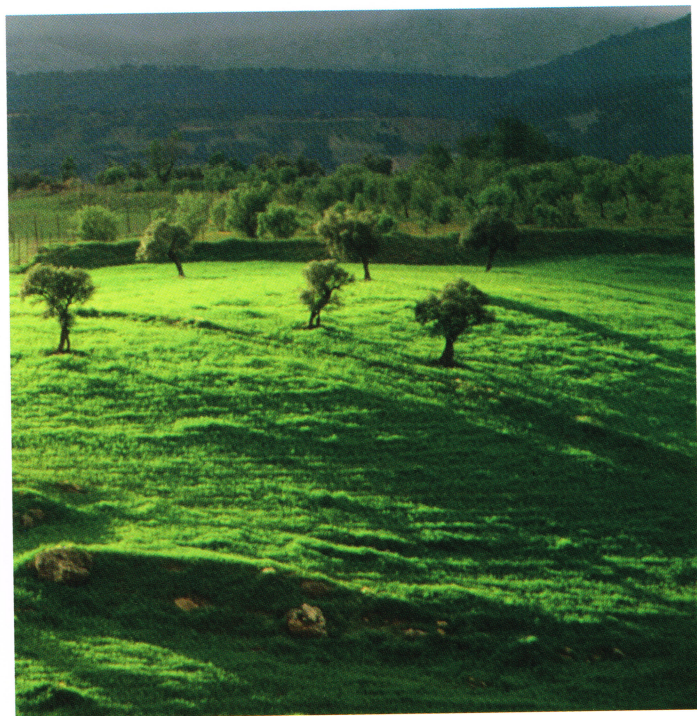
1 sprig of fresh thyme

2 tsp clear honey

pinch of cayenne pepper, to taste

salt and pepper

finely chopped fresh parsley, to garnish



Anyone who visits only Spain's coastal resorts misses out on the huge diversity of the country, geographical and culinary



- 1 Trim the chicken livers, removing any large veins or green spots; pat dry.
- 2 Heat the oil in a large frying pan over a medium-high heat. Add the chicken livers in a single layer and cook and stir for about 5 minutes until brown on the outside and just pink inside when you cut one open. Transfer the livers to a heatproof plate and keep warm in a low oven.
- 3 Add the vinegar, sherry and shallots to the frying pan and bring to the boil, scraping up any crispy bits from the bottom of the frying pan. Add the chicken stock, thyme, honey and cayenne and bubble until reduced to about 4 tablespoons.
- 4 Return the chicken livers to the frying pan and heat through, stirring to coat with the glaze. Taste and adjust the seasoning and sprinkle with the parsley. Serve at once with wooden cocktail sticks.