

## CHARCUTERIE BOARD

### DISIDENTE CARIGNAN · MOURVEDRE · GARNACHA

 4 servings

 1 hour

 difficulty: easy

#### INGREDIENTS

- 1 package serrano ham
- 1 package blood sausages
- 8 units green chilies (Capsicum baccatum)
- 1 pack olives
- 200 g chicken livers (7 oz)
- 2 tbsp butter
- ½ onion
- 1 clove garlic
- 1 tsp mustard powder
- ¼ cup rum (50 ml / 1.7 fl oz)
- 2 tbsp oil
- salt, pepper and thyme

#### PREPARATION

- 1. For the stuffed peppers:** open blood sausages and remove skin. In a frying pan cook sausages for 5 minutes, without adding oil. Once cooked, open the chilies on the stem and make a cavity with a knife, clean well and wash to remove seeds.
- 2.** Fill chilies with sausages and bake at 180°C (356°F) during 15 to 20 minutes or until the chilies turn golden brown.
- 3. For the pâté:** cut onion and garlic into small cubes, sauté in a frying pan for 5 minutes and add livers, keep on high heat for 5 minutes, season with salt and pepper and add mustard powder and rum, cook until the alcohol has evaporated, about 2 minutes.
- 4.** Remove from heat and in a juicer, add livers as warn as possible and grind to a smooth puree consistency, add butter and correct flavors.
- 5.** Add the mixture in a foil-lined pan and let it cool in the refrigerator for a few hours.
- 6.** Place all ingredients on the board; as a suggestion, make small toasts to garnish the charcuterie.

