

GIANT PERI-PERI CHICKEN LIVER ROLL-UP

Serves 6

INGREDIENTS

For the filling:

1 cup IMBO Whole Brown Lentils
2 tbsp butter
500g chicken livers, cleaned and trimmed
3 cloves garlic, crushed
3 tbsp peri-peri sauce
Juice of 1 lemon
½ cup cream
Salt and pepper, to season

For the garlic bread roll-up:

12 slices white bread
½ cup butter, melted
2 cloves garlic, crushed
1/3 cup parsley, chopped
2 cups grated cheese

Serving suggestion:

Green salad

METHOD


1. Preheat the oven to 180°C and line a baking tray with baking paper.

For the filling:

2. Place IMBO Whole Brown Lentils into a pot of simmering water and simmer until just tender, about 15 minutes. Drain.
3. Melt the butter in a frying pan over high heat. Add the chicken livers and fry until golden brown on both sides.
4. Add the garlic and peri-peri sauce and allow to fry for another minute until fragrant, then add the lemon juice and cream. Stir in the cooked lentils and allow to simmer for a further 5-7 minutes. Remove from heat, season with salt and pepper to taste, and set aside.

For the garlic bread roll-up:

5. Stir the crushed garlic and chopped parsley into the melted butter and set aside.
6. Remove the crusts from the bread slices. **Chefs Tip: Crusts can be placed in a resealable bag and frozen to use for croutons later.*

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7. Arrange the crustless slices of bread snugly next to each other on a large piece of baking paper in a 4x3 formation with the sides overlapping slightly. Use your fingers to press the overlapping edges down firmly, then roll over the whole shape with a rolling pin to seal the slices together.
 8. Brush the surface with half the garlic butter. Spread over the filling mixture, then finish off with the grated cheese.
 9. Pick up the edge of the baking paper and use it to help you roll the bread with the filling inside. Place on the prepared baking tray and brush with the remaining garlic butter. Use toothpicks to secure the bread roll.
 10. Bake for 35-40 minutes, until golden brown and crisp.
 11. Slice into 6 portions and serve with a green salad on the side. ENJOY!