

## Marinated Chicken Liver on Field Salad with Styrian Pumpkin Seed Oil



**Starter**

Kind of recipe



**30 Minutes**

Preparation

2-3 Hours



**middle**

Severity



### Ingredients for 4 people

300 g chicken liver (cleaned and sliced)  
100 ml red wine  
bay leaf  
rosemary  
thyme  
garlic  
100 g butter  
salt, pepper  
150 g field salad  
Styrian Pumpkin Seed Oil P.G.I.  
vinegar  
1 hard-boiled egg  
toast

### Preparation

Marinate the chicken liver in the red wine, herbs and garlic for 2-3 hours. Sauté the liver in ghee at 80°C for 6-8 minutes in the oven. When done season with salt and pepper. The liver should remain slightly pink in the middle and should be turned several times to prevent drying out. Season the field salad with the Styrian Pumpkin Seed Oil P.G.I., vinegar, salt and pepper. Top it with the liver slices and the chopped egg and serve with toast.

Recipe from **Gemeinschaft Steirisches Kürbiskernöl g.g.A.** / Foto: **Stefan Kristoferitsch**