

ONE-PAN LAMB'S LIVER AND BACON WITH GOURMET MASH



Ingredients (serves 4 people):

1 kg waxy potatoes

Olive oil or butter, for mashing to taste

Salt to taste

White pepper to taste

250 g good-quality bacon

1 large onion, peeled and thinly sliced

500 g lamb's liver de-veined and cut into 12 medium-thick slices

250 ml beef stock

1 tsp mint jelly
1 tsp sweet chilli sauce (optional)
Hot English mustard to taste
Cooked Brussels sprouts to taste

Preparation:

1. Steam or boil the potatoes and mash with olive oil or butter until smooth. Season generously and keep warm.
2. Use a little butter or olive oil to cook the bacon, and add the onion once the bacon has rendered a little of its fat.
3. Cook until the onions are golden and the bacon crisp.
4. Remove and keep warm.
5. Add more oil or butter to the pan if necessary and cook the liver, turning as soon as it colors on one side.
6. Add the bacon and onions and pour the stock over.
7. Simmer for 2 minutes, season to taste, and stir in the mint jelly and, if using, the sweet chilli sauce.
8. If necessary, remove the major ingredients and keep warm while you reduce the sauce to a good pouring consistency.
9. To serve divide the mashed potato between four heated plates.
10. Arrange three pieces each of liver and bacon on the potato and spoon the sauce over the top.
11. Serve the mustard on the side.
12. To serve with Brussels sprouts.