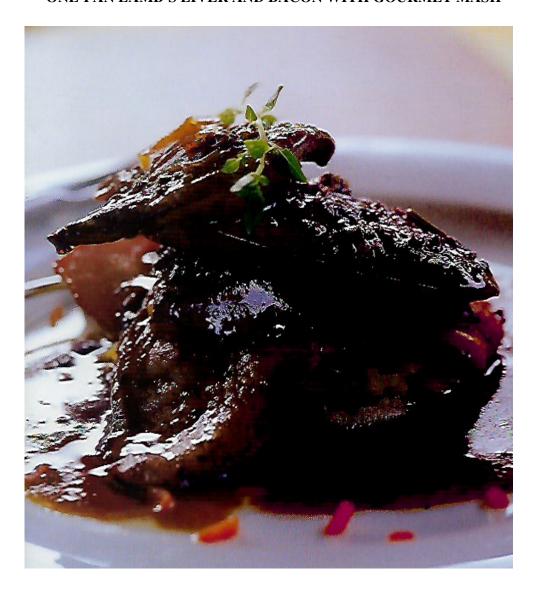
ONE-PAN LAMB'S LIVER AND BACON WITH GOURMET MASH



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, it 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.