

Liver & Bacon Hotpot

Serves 2

500g (pack) Sliced Lambs Liver

3-4 streaky bacon rashers

½ Onion Sliced

Any other root vegetables you like, parsnips,
celery, turnip

Gravy Powder

Tomato Relish

Potatoes to Serve

You will also need the store cupboard items:
Oil, Salt, Pepper

The Hotpot:

This a simple, delicious and nutritious dish, liver is an acquired taste for some but the lean, creamy texture lends itself well to

braising as well as flash frying. Liver should either be cooked hot and fast or low and slow

To start, over high heat you want to either chargrill or fry your liver to get some colour on the strips of liver. You don't need to cook them through at this point.

Cut the bacon into pieces, and fry too. Again, colour is the aim here. Set aside both.

Slice your onion and fry gently in some oil, add in enough water for a gravy for dish and bring to the boil, whisk in the gravy powder to make your sauce. Add in 2 tablespoons of relish, this gives a sweetness and body to the gravy. Dice up your other vegetables and put them in the gravy, let it cook for 5 minutes over a gentle simmer as you prepare the dish.

In a casserole dish, layer the liver and bacon in the dish, add in the gravy, mix well, and cook in the oven for an hour and a half at 160 fan.

The liver and bacon will infuse the sauce making a delicious hearty sauce.

To Finish:

Taste the final dish, it may need salt at the end, salt will really bring out the flavours here so make sure it is well seasoned. Some people prefer a thicker stew, to do this, mix a teaspoon of cornflour into a little water, then

whisk the cornflour mix into the stew while it is on the heat. Let it cook out for 5 minutes, keep adding the cornflour slurry a teaspoon amount at a time to get your desired consistency. Although it is worth noting that cornflour thickening does mask flavour, the more you thicken it, the less you will taste all those flavours you spent time creating. A better solution is to use more gravy powder.

To serve, enjoy with mashed potatoes or steamed potatoes.

Notes on mash:

You could make mash, but a lot of people struggle with it being too wet, starchy, flavourless. Look at the mash recipe on the page if you do want to make your own but I think premade mash is perfectly acceptable, it is as good as what you'd make as long as you add some butter and seasoning.

If you add too much butter to the mash, a little milk will thin out the mix and emulsify the oily butter.

To Plate:

Ladle into warm bowls, scatter with freshly chopped parsley for a fresh lift to the dish.