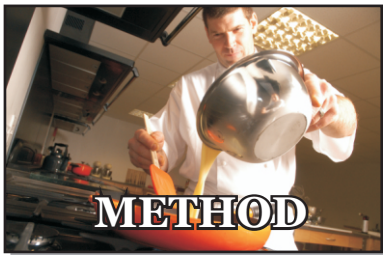


Alantejo Paprika Calves Liver on a Spinach, Chorizo and Potato Salad

4 x 100gm Calves Liver Very Thinly Sliced
50gm Plain Flour
2 tsp Paprika
1 bag baby Spinach
100gm butter beans cooked
200gm Chorizo Sausage diced
16 New Potatoes
Olive Oil
Salt and Pepper



Chopping Boards
Sharp Cooks Knife
Frying Pan
Small Pan
Tray for dusting



- 1 remove any skin or sinew from the liver
- 2 mix together the flour and Paprika on a tray. Season the liver and coat in seasoned flour
- 3 Heat a frying pan and add a little oil. Add the liver and cook for 3 to 4 minutes each side depending on the thickness
- 4 Remove from the pan and rest
- 5 In a small pan add the diced Chorizo and cook gently to warm. Add the Potatoes, butter beans and at the last minute add the Spinach so it wilts
- 6 Place the chorizo and potatoes etc into a metal ring in the centre of your plate. Press down and remove ring
Place the liver over the top after slicing into 3 pieces