

PORK LIVES WITH APPLE AND PEPPER

INGREDIENTS:

500 g of Sokolów Feast pork liver
2 onions
1 large apple
1 red bell pepper
1 teaspoon brown sugar
2 tablespoons flour
2 tablespoons butter,
Salt, pepper

PREPARATION:

1. Pour milk over liver and soak for approx. 1 hour, then dry and cut into small pieces. Peel and slice the onions. Remove seeds from the pepper and cut it into smaller pieces.
2. Fry the onions and peppers on clarified butter. Then add chopped apple with peel and sprinkle with brown sugar. Wait until caramelised. Add liver coated in flour. Simmer briefly, covered, stirring from time to time. Season with salt and pepper. Serve with bread.