

seared calves' liver & pancetta

served with purée potato,
spinach and confit of garlic
and mushroom



Dawsons
Newton Poppleford

Garlic and mushroom confit

20 MEDIUM SIZE SHALLOTS

2 BULBS GARLIC

BUTTON MUSHROOMS

6 SPRIGS OF THYME

4OZ BUTTER

1/2 PINT OLIVE OIL

- Peel the mushrooms and shallots.
- Break the bulbs of garlic into individual cloves, but do not peel.
- Place the mushrooms, shallots and garlic into a large, deep baking tray, and add the butter, olive oil and thyme sprigs.
- Cover with foil and place in the oven for 45 minutes to 1 hour (or until the onions have softened) on Gas Mark 4.
- Transfer the mixture to a serving dish and keep warm.

Sauce

1 PINT FRESH BEEF STOCK

1 LARGE GLASS GOOD RED WINE

4OZ FINELY CHOPPED SHALLOTS

SALT & PEPPER TO TASTE

- Reduce the wine with the shallots and beef stock until a thick consistency (10-15 minutes).
- Season to taste.

Purée potato

8 MEDIUM POTATOES

4OZ BUTTER

1/2 PINT WARMED MILK

SALT & PEPPER TO SEASON

- Peel and chop the potatoes and boil for approximately 20 minutes (or until mashing softness) in salted water.
- Drain well and mash as finely as possible, then push through a sieve to ensure a smooth consistency.
- Add the butter, warmed milk and salt and pepper, and mix well until a lovely, thick, creamy consistency.
- Keep covered in a warm oven until serving.

Calves' liver

8 GOOD, SMALL SIZE SLICES OF FRESH CALVES LIVER, SEASONED

- Do not cook the calves' liver until all the other items are cooked and ready to serve.
- In a large, heavy, thick-bottomed pan, add 3 knobs of butter and heat until brown on a high heat.
- Very carefully add the seasoned calves' liver. Do not be tempted to turn until 2 minutes have passed.
- Carefully turn the liver and cook on the other side for a further 1 minute.
- Serve immediately.

Pancetta

8 SMALL, THIN SLICES OF PANCETTA

- Simply grill until crisp and keep aside until serving.

Spinach

500G SPINACH

3 KNOBS OF BUTTER

SALT & PEPPER

- Ensure the spinach is thoroughly washed and stalks have been removed.
- Blanch in a deep pan of boiling water for 10 seconds, stirring all the time.
- Drain under cold running water to refresh and keep the spinach's colour.
- Squeeze out all the excess water.
- Just before cooking the calves' liver, reheat the spinach in another saucepan with 2oz butter and salt and pepper to taste.
- Keep warm in a covered serving dish in the oven until ready to serve.

SERVING

Neatly spoon the potato into the centre of a plate, place the calves' liver on top and garnish with the grilled pancetta. Spoon the sauce around the edge and serve. The spinach and mushroom confit can be served in their dishes for guests to help themselves

win!

A delicious meal for two at Dawsons restaurant, Newton Poppleford.

Send your name and address on a postcard to:

Dawsons Competition, Magazines Dept, Archant Devon, Fair Oak Close, Exeter Airport Business Park, Clyst Honiton, Exeter EX5 2UL.

Competition closes Friday, October 10, 2003.