

Braised Goat's Liver with Nuts and Onions

Butter - 2 oz

Onions - 2 medium, finely sliced

Goat liver - 1½ lb, cut into 1 cm (½ inch) slices

Plain flour - 1 oz

Seedless raisins - 2 oz

Fresh thyme - 1 tsp, chopped

Red wine -¼ pint

Beef stock - 1 pint

Salt and freshly ground black pepper

Preheat oven to 180 °C / 350 °F

Melt half the butter in a frying pan, add the onions and fry for about 5 minutes, until soft.

Butter a fairly wide, shallow casserole dish. Dip the liver slices in the flour and lay half of them in the dish. Place the onions on top and sprinkle over half the raisins and the thyme. Top with the remaining liver and raisins.

Mix the wine with the stock, salt and pepper and pour into the casserole.

Cover loosely with foil then the lid and cook for 1¼ hours.

Meanwhile, fry the almonds in the remaining butter until golden brown.

Remove the liver from the onion, uncover and sprinkle the top with almonds.

Return it to the oven for 5 minutes before serving.