

Chicken Liver Pancakes with a bite...

A truly decadent breakfast treat served to me by Evie our host at Bosbokfontein Nature Reserve. You either LOVE chicken livers or you don't, give it a try, believe me it is true decadence...



Ingredients for the Chicken Liver filling:	Ingredients for quick pancakes
500 g chicken livers - preferably free-range	1 cup cake flour, 1 cup water
1 onion and 2 cloves of garlic sliced finely	1 teaspoon baking powder
Black pepper and Ina Paarman chilli and garlic salt	1/2 teaspoon salt, 1 cup milk
1 tub cream, fresh rosemarie	2 large eggs, 1 tablespoon oil
Wellingtons hot sweet chilli marinade, mayo	Mix well and rest for 1 hour in fridge
Lemon juice and grated white cheddar	Bake in a hot pan with 1/2 teaspoon of oil

METHOD:

Saute the onions and garlic in a little bit of olive oil and butter.

Once soft add the roughly chopped and cleaned chicken livers.

Fry until semi cooked, brown on the outside and light pink inside.

Add the black pepper and 2 good shakes of Ina Paarman Chilli and Garlic Salt.

Add a dash of Wellingtons hot sweet chilli marinade and +/- 250 ml's cream, it should not be too runny.

Add 1 tablespoon chopped rosemary leaves and a squeeze of fresh lemon juice and cook through.

Bake the pancakes.

Fill the pancakes and squeeze one thin line of mayo over the filling before you roll it up.

Add the grated white cheddar cheese and rosemarie. Bake for +/- 20 minutes until crisp on top.

A special breakfast treat by a very special friend.... Thanks Evelyn Rust for this GREAT recipe

Recipe card from the kitchen of



hanliegreen.com