

Ingredients

225g floury potatoes
1 egg + 1 egg white
2 tbsp milk
4 tsp self-raising flour
1 tsp chopped thyme
1/4 tsp salt
oil for frying
50g creme fraiche
1 tbsp wholegrain pepper
1+1/2 tsp lemon juice
1 tbsp chopped chives
2 shallots
25g butter
225g chicken livers
salt+pepper
50g lamb's lettuce (feldsalat)
olive oil
lemon juice

Method

Peel potatoes and shallots, trim chicken livers. Cut potatoes into even chunks, boil until tender, drain, mash, cool slightly. Whisk in the whole egg, flour, thyme, salt to form thick smooth batter. In a bowl mix creme fraiche, mustard, lemon juice, chives. Leave aside. Whisk egg white, fold in pancake batter, heat thin layer of oil in frying pan. Add 2-3 large spoonfuls to make small pancakes, cook 1-2 mins each side until golden. Drain on kitchen paper. Keep warm. Make 8 pancakes. Slice shallots, fry in melted butter for 5 mins. Increase heat, add livers, stir-fry for 3-4 mins until well-browned, but still pink at centre. Season. Toss lettuce with olive oil and lemon juice. Arrange pancakes on plates, top with liver and pan juices, top with spoonful of mustard sauce, garnish with the salad.