

Liver fillets

Ingredients

- liver fillets
- flour
- salt oil
- a bay leaf
- 50 grams of butter
- a glass of Marsala wine
- cooked spinach
- lard
- cooked potatoes

Directions

- Cut some liver fillets tucking at the tail and nerves and pass them through flour and season with salt.
- Put in a frying pan half a cup of oil, heat well and brown the encores
- Then add a bay leaf, 50 grams of butter, a glass of Marsala wine, cover and let it boil slowly until the fillets are cooked and the sauce reduced.
- Serve them accompanied with cooked spinach and drizzled with butter and cooked potatoes.

