

# Calf Liver Rolls with N'Duja, Olive Oil Mash Potato

By Chef Francesco Mazzei

Serves: Two

## Ingredients

500g potatoes

200g parsley

Skin of 2 unwaxed lemons,

Amalfi if possible

100g n'duja

8 slices calf liver

400g pig's caul (ask your  
butcher for this)

100ml sweet passito wine or  
marsala

150ml chicken stock

30g butter

10g extra virgin olive oil

## Method

1. Peel the potatoes, put them in saucepan, cover with water, add some salt and bring to the boil then lower the heat. Cook until tender.
2. Next, remove any thick stalks from the parsley, chop it finely and put in a bowl. Grate in the lemon skin and add n'duja. Mix using a fork or back of a small spoon until combined.
3. Put the pig's caul in a bowl and leave it under running cold water until it's white and clean from blood.
4. Sprinkle the slices of liver with salt. Spread some of the parsley mixture on each slice and roll up. Wrap them up with the pig's caul one by one and secure with a toothpick (or better with a branch of dry oregano).
5. Drain the potatoes, put in bowl and mash. Start to add some olive oil. Continue adding oil if needed and adjust with salt. Keep warm until ready to serve.
6. Heat a pan and add a little of olive oil. When the oil is hot add the liver rolls and let them cook on a medium heat until the pig caul is crispy and has a golden brown colour.
7. Drain most of the fat out, add the wine and let it simmer until almost evaporated. Remove the rolls from the pan, add the stock and let cook for couple of minutes. Add the butter to obtain a creamy sauce.
8. In a serving dish place the potato mash, set on top of it the rolls sliced and finish with the sauce.