

Veal liver with KIKU-apples

Ingredients

serves 4

600 g veal liver in slices

50 g butter

1 teaspoon of olive oil

1 peeled cleaned and diced KIKU apple

1 teaspoon of chopped parsley

salt, pepper

1 teaspoon of flour

approx. 0,1 l of broth

Preparation

Heat the butter and olive oil in a pan.

Flour the slices of veal and brown them in the hot oil.

Add the diced apple, season with salt and pepper. Pour over the broth, sprinkle with parsley and serve.

