



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mtevaz Lezzetler® Turkish cooking recipes

Breaded Liver

Ciğer Pane



1 lamb liver
1 cup flour
1 cup bread crumbs
2 eggs
1/2 tsp black pepper
1 tsp salt
For Frying:
1 cup sunflower oil

Slice the liver as fillets. To drain the blood, place it onto a colander. Drain the blood for half an hour.
Mix flour, salt and black pepper all together.
Deep the liver fillets into flour, whisked egg and bread crumbs respectively.
Pour the oil into a frying pan. When the oil turns into hot, place the liver fillets into the pan. Fry both sides of the fillets. Serve them hot.

Note: To enrich the flavor of the liver fillets, spices such as cumin or red pepper powder may be added into the flour mixture.