



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı 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.