



FRESCOBALDI ITALIAN RECIPES

Fegato alla Veneziana

Serves 4

Chef: Donatella Zampoli

Ingredients:

2 large sweet onions, sliced thin

4/5 sage leaves

Salt and freshly ground black pepper to taste

½ cup (125 ml) white wine

12 ounces (375 g) calves liver, in ½-inch (1.3 cm) slices

3 tablespoons (22 g) flour

3 tablespoons (45 ml) white wine vinegar

5 spoon of olive oil

50 gr of butter

4 servings white polenta

Directions

Heat the oil and the butter in a large, heavy skillet pan. Add the onions and sage leaves and cook over medium-low heat until the onions are brown gold. Season with salt and pepper and add the white wine cook until evaporated. Remove from the heat. Transfer the onions to another dish, draining as much oil as possible back into the pan and set aside. Lightly dust the pieces of liver with the flour. Heat the oil remaining in the skillet to medium-high. Add the pieces of liver and stir-fry until they are seared. Return the onions to the skillet, remove the bay leaves, and reheat the onions and liver together. Stir in the vinegar, season with salt and pepper, and serve with white polenta on the side.