



“BAKED GOOSE LIVER AND ROGNONADE À LA PAUWEL KWAK”



Preparation

Cut large onions into thick rings, blanch them and remove the core. Cut calf's kidneys and sweetbreads into large dice, season and roll in flour. Sauté in butter until golden brown, add the finely chopped inner part of the onion and deglaze with Pauwel Kwak. Allow to simmer for fifteen minutes. Add a little unthickened veal gravy and allow to reduce to the desired consistency. Keep the rognonade warm. Simmer some shallots in water with a pinch of sugar until done and then caramelize them. Put the onion rings in a medium oven for about ten minutes. Roll the duck livers in a little flour and sauté them. Take the onion rings out of the oven and fill them with the rognonade. Sprinkle with parsley and place the sautéed duck livers on top decorating with a few shallots.

Bierpassie

