

INGREDIENTS:

For the kebabs:

500g lamb's (or calf's) liver,

teaspoon each salt and
ground cumin

tablespoon sweet paprika

For the seasoning:

ground cumin and cayenne
pepper

For the accompaniment:

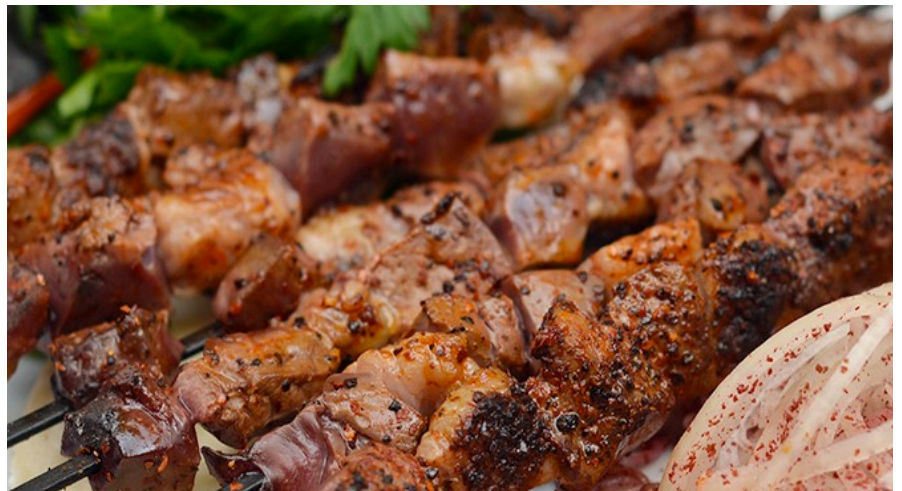
one cucumber

12 cherry tomatoes

two red onions

tablespoon olive oil

juice of half a lemon

TIME: 20 mins + prep**SERVING:** 4 people

Place eight wooden skewers to soak in a jug of water. Cut the liver into strips and place in a bowl with the salt, cumin and paprika. Turn with your hands to coat well, cover with film and refrigerate for two hours. Meanwhile make the salad: peel the cucumber, halve lengthways, scoop out the seeds with a teaspoon and cut into two-millimetre slices. Halve the cherry tomatoes. Peel the onions and halve laterally then slice each half vertically into six and separate the segments. Place the cucumber, tomatoes and onions in a bowl, sprinkle with the oil and lemon juice, toss well and refrigerate. Thread the strips of liver onto the skewers and cook over a medium heat until well done on both sides but still springy – you won't want them too dry. Once cooked, sprinkle with the cumin and a little cayenne and serve with the salad.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: