

Devilleed Kidneys and Mushrooms



what you need

- 12 John Penny lambs' kidneys
- 25g butter
- 1 small onion, chopped finely
- 250g button mushrooms, quartered
- 2 teaspoons wholegrain mustard
- 1 tablespoon Worcestershire sauce
- 1 tablespoon mushroom ketchup
- 1 teaspoon cornflour
- 2 tablespoons single cream
- Freshly ground black pepper to taste
- Toast triangles, to serve

Preparation time: 6 mins

Cooking time: 14 mins

Serves: 4

how to cook

- 1 Cut the kidneys in half lengthways, remove the membranes and cores and set aside.
- 2 Melt the butter in a frying pan and cook the onion for 3 minutes.
- 3 Stir in the kidneys, cover and cook for 5 minutes. Add the mushrooms and cook for 3 minutes.
- 4 Mix the mustard, Worcestershire sauce and mushroom ketchup into the kidneys, stir, cover and cook for 3 minutes.
- 5 Blend the cornflour with the cream, stir into the kidney mixture and simmer for 2 minutes, until thickened.
- 6 Season with pepper. Serve with toast triangles.