**Chicken Gizzard Stew**

40g lard

1 brown onion, sliced

4 garlic cloves, minced

500g chicken gizzards, cleaned

4 strips (120g) streaky bacon

1 green bell pepper

2 tomatoes, roughly chopped

1/3 cup tomato paste

2 cups chicken stock

1 tbsp smoked paprika

1 tbsp sweet paprika

2 tsp cumin seeds

1 tsp caraway seeds

2 dried bay leaf

2 tsp salt flakes

1/2 tsp cracked white pepper

**Creamed Spinach**

2 tbsp unsalted butter

1 tbsp plain flour

1 cup milk

1 tbsp lard

1 brown onion, diced

300g baby spinach

1 1/2 tbsp water

1 tsp garlic powder

Salt flakes and cracked white pepper, to season

**Nokedii**

3 cup plain flour

3 eggs

3/4 cup milk

For the Chicken Gizzard Stew, melt lard in a large frying pan over high heat and cook onions until soft. Add garlic and cook for 1 minute. Transfer to a pressure cooker. Add remaining ingredients and cook on high for 35 minutes or until gizzards are tender. For the Creamed Spinach, combine butter and flour in a medium saucepan over medium heat, allowing butter to melt then stirring together. Whilst stirring, gradually add milk and bring to a simmer until thickened slightly. Set aside.

In a medium saucepan over high heat, melt lard. Add onion and cook for 5 minutes or until softened. Add spinach, water and garlic powder, stir through and cook until just wilted. Transfer spinach mixture to the white sauce, stir through and season with salt and pepper. Use a stick blender to puree. Keep warm until ready to serve. For the Cherry Soup, combine cherries and juice from the jar in a medium saucepan over high heat and bring to a simmer. In a mixing bowl, combine yoghurt, sugar, flour and spices and whisk until smooth. Add mixture to warm cherries and stir through. Bring to a simmer and cook for 1-2 minutes or until thickened. Keep warm until ready to serve.

For the Nokedli, bring a saucepan of salted water to the boil. In a medium bowl, combine all ingredients and whisk until smooth. Use a pastry scraper to push dough through a perforated steamer tray with 5mm holes into the boiling water. Cook for 1-2 minutes or until nokedli floats. Drain nokedli through a fine colander or sieve, discarding water. To serve, plate Chicken Gizzard Stew, Creamed Spinach, Cherry Soup and Nokedli in separate dishes and serve on a platter.