

ELITE BISTROS

AT HOME

stickywalnut

BURNT
TRUFFLE

HISPI

WRECKFISH

PINION

KALA

Merguez sausage with white bean and roast garlic mash, salsa verde and barbecued cabbage

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MERGUEZ SAUSAGE

Lamb, paprika, salt, spices, sugar, stabiliser, e450a, emulsifier e471

WHITE BEAN AND ROAST GARLIC MASH

Butterbeans, garlic, thyme, rosemary, lemon juice, olive oil, vegetable oil

SALSA VERDE

Egg, Mustard, Sulphites, Soy

Parsley, mint, egg, mustard, white wine vinegar, capers, vegetable oil, olive oil

BARBECUED CABBAGE

Tenderheart cabbage, salt

LEMON DRESSING

Lemon juice, olive oil, salt, sugar

Please read the full method before starting to cook, every attempt has been made to make this process as simple as possible but a little foresight in the recipe will help you achieve the best results.

1. Start by readying some of the components before cooking. Take the sausages and add them to a cold, non-stick frying pan with a small splash of cooking oil. Empty the contents of the white bean mash into a small saucepan and add 1-2tbsp of water to it, then empty the barbecued cabbage into another saucepan.
2. Now place the sausage pan over a medium heat. Once the sausages begin to sizzle, reduce the heat and then flip them over to colour on the other side. Note: The sausages are already perfectly cooked so the purpose of this step is to get a lovely colour to their exterior and warm them through.
3. Once you have flipped the sausages, start to heat through the mash and cabbage. Place both saucepans over a medium heat and warm through until piping hot. Beat the mash with a spatula occasionally to stop any lumps from forming and give the cabbage a stir from time to time.
4. Once everything is hot you are ready to plate. Take a warm bowl and start by putting the mash at the bottom, place the sausages on top of the mash. Dress the cabbage in its pan with the lemon dressing and season it with a little salt then spoon it next to the cabbage. Spoon the salsa verde over the sausages and serve.

