



UK Sausage Week Recipe



Sausage Minestrone with Celeriac

Ingredients

- 1 tablespoon Olive Oil
- 4 Gourmet Beef Sausages with Cracked Pepper and Red Wine
- 1 Brown Onion
- 1 Carrot, peeled, cut into 2cm pieces
- 1 small Celeriac, peeled, cut into 2cm pieces
- 1 tablespoon chopped fresh Rosemary Leaves
- 600ml of Essential Cuisine Beef Stock
- 2 x 400g cans diced Italian tomatoes
- 375ml (1 ½ cups) Water
- 115g (1 cup) dried small Shell Pasta
- 1/3 cup shaved Parmesan
- Chopped fresh Parsley, to serve

Method:

1. Heat the oil in a large, heavy-based saucepan over medium-high heat.
2. Add the sausages and cook, turning occasionally, for 4 minutes or until browned and just cooked through. Transfer to a plate.
3. Reduce heat to low.
4. Add the onion to the pan and cook, stirring often, for 5 minutes or until soft.
5. Add the carrot, celeriac and rosemary, and cook, stirring often, for 3 minutes.
6. Add the stock, tomato and water. Bring to the boil. Simmer for 3 minutes.
7. Add the pasta and simmer for 12 minutes or until the pasta is almost tender.
8. Thickly slice the sausages and stir into the soup.
9. Taste and season with salt and pepper.

Serving suggestion:

Serve with a sprinkle of parmesan shavings and chopped fresh parsley.

Recipe provided by
Essential Cuisine.

