



## UK Sausage Week Recipe

### Cumberland Sausage Casserole, Haricot Beans & Herb Crumble

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#### Ingredients

- 140g pancetta
- 8 Arthur Pipkins Cumberland sausages
- 2 x 400g tins of haricot beans
- 1 stick of celery
- 1 small onion
- 1 large carrot
- 6 garlic cloves
- 1 x 400g tin of chopped tomatoes
- 2 tbsp olive oil
- Sea salt - to taste
- Freshly milled black pepper
- 1 clove
- 2 tsp lemon juice
- 250ml chicken stock
- Dried parsley & breadcrumbs

#### Method:

1. Preheat the oven to 120°C.
2. Chop the pancetta into small cubes and cut each sausage into 3 pieces.
3. Roughly chop the celery, onion and carrot and peel the garlic cloves but leave them whole.
4. Cut each tomato into 8 wedges.
5. Heat olive oil in a 26cm flameproof casserole dish or deep ovenproof sauté pan over a low heat.
6. Sauté the pancetta until lightly coloured, then sweat the celery, onion, carrot and garlic for 5 minutes.
7. Add the tomatoes and cook slowly to get a sugary caramelisation (about 5 minutes).
8. Add the sausage and pour in the chicken stock.
9. Bring to the boil, skim, then add the salt, pepper, clove and lemon juice.
10. Transfer the casserole dish to the oven and cook, uncovered, for 40 minutes.
11. The beans will be soft and creamy in texture and the juices should have thickened.
12. Remove from the oven.
13. Sprinkle over the parsley and breadcrumbs & return to the oven and cook for a further 10 minutes before serving in bowls.



Recipe provided by  
Innovative Food Ingredients,  
distributor of Arthur Pipkins  
Sausage Mixes.

