



## UK Sausage Week Recipe



### Toulouse Sausage Cassoulet

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#### Ingredients

- 1 tbsp vegetable oil
- 12 Toulouse Sausages
- 8-10 rashers smoked streaky bacon (cut into small pieces)
- 1 onion diced
- 1 carrot peeled and sliced
- 1 celery stalk diced
- 2 garlic cloves crushed
- 100ml white wine
- 1 x 400g tin chopped tomatoes
- 1 x 400g tin butter beans (drained)
- 1 x 400g tin borlotti beans (drained)
- 2 tbsp tomato puree
- 2 tsp rubbed thyme
- 1 tsp rubbed oregano
- 1 tbsp smoked paprika
- 350ml vegetable stock

#### Method:

1. Fry the sausages and bacon in a large frying pan with a little of the vegetable oil.
2. Set aside and fry the vegetables and garlic in the rest of the oil. Just before they are ready, add the white wine and scrape the bottom of the pan to get all the caramelised pieces off the bottom.
3. Pour the contents into a slow cooker (or into a casserole dish). Cut the sausages into coins and add with the bacon and the rest of the ingredients. Mix well and season.
4. If using a slow cooker, cook for 8 hours on low. If using a conventional oven, place casserole in oven on a low heat and cook for 2-3 hours stirring occasionally.
5. Ladle the thick and warming cassoulet into rustic bowls, garnish with sprigs of fresh thyme and serve with fresh crusty bread and butter.

Recipe provided by  
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