

Sausages, Cote Hill Blue & Mushrooms on Toast



Ingredients

Serves 2

250g chestnut mushrooms
Rapeseed oil and melted butter
Fresh basil, rosemary, thyme, cumin, coriander
Pinch granulated sugar
Pinch grated nutmeg
Pinch smoked paprika
4 pork and leek sausages
1 bulb garlic
120ml double cream
150g Cotehill Blue cheese
Sea salt and black pepper
Sourdough bread

Method

Chop the mushrooms into quarters and place in a bowl. Add a small amount of rapeseed oil, and some herbs of your choice such as fresh basil, rosemary, thyme, cumin, coriander, a pinch of granulated sugar and grated nutmeg.

Mix together in the bowl so the mushrooms are lightly coated, then set aside for at least 30 minutes at room temperature.

Place a heavy based, non-stick pan on a high heat add a little rapeseed oil and when hot add the sausages to brown slightly.

Add a selection of herbs as above, as well as some spices like smoked Paprika, a little sugar but no salt.

Cover with a glass lid and turn the heat down to cook through for about 5-10 minutes.

Cut the garlic bulb in half and add the entire half to the pan.

Then take the pan off the heat, but keep covered to contain the heat inside and infuse.

After about 5 minutes, add a small amount of water to the pan, cover and allow cooking in the steam and the oil from the sausages, add the mushrooms and return to the heat to cook, add more water as it evaporates.

Remove the mushrooms and sausages from the pan and add the cream and the blue cheese, allow to melt together with the mushroom and herb liquid.

Return the mushrooms to the pan and mix until coated, season well.

Finally, toast the sourdough bread in a pan on the hob, place the bread on a plate, add a couple of spoons of the mushrooms with blue cheese sauce and two sausages on top per portion.

Garnish with fresh basil and serve

Shopping list

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