



## Cumberland Sausage Cassoulet

**Serves: 6**

- 12 Cumberland Sausages, cut into 3 pieces
  - 1tbsp Sunflower oil
  - 6 shallots, halved
  - 8oz unsmoked bacon lardons
  - 2 cloves garlic, crushed
  - 1tbsp flour
  - 15fl oz white wine
  - 5 fl oz water
  - 1 x 400g can bolotti or cannellini beans, drained
  - 1 x 400g can chopped tomatoes
  - 2tbsp tomato puree
  - 1tbsp each of fresh sage, rosemary and thyme
  - Salt and Pepper
1. Heat oil in non-stick pan and fry sausages over high heat until brown. Remove from pan.
  2. Add shallots, bacon and garlic and fry until brown.
  3. Stir in remaining ingredients, and season. Pour into a casserole dish and return sausages, cover and simmer over a low heat for about 1 1/2 hours until sausages are tender.
  4. Serve with mustard mash and French beans.