Smoked sausage "special" with endive hotchpotch and smoked garlic mayonnaise



Ingredients

4

- 4 rookworst [traditional Dutch smoke sausages]
- 600 g floury potatoes
- 50 ml milk
- 250 g endive
- 125 g bacon cubes
- 100 g mayonnaise
- 50 g dried onions
- 50 g pork scratchings
- 25 g crème fraîche
- 15 g butter
- 5 g Bresc Smoked garlic puree
- 60 g Bresc Mushroom Mix
- salt and pepper

Used Bresc products



Bresc Mushroom mix 450g



Bresc Smoked garlic puree 325g

Preparation method

Peel the potatoes and chop into even pieces. Cook them for 20 minutes, then drain them. Fry the bacon cubes until they are crisp and brown. Add the milk, mushroom mix and the butter to the boiled potatoes, then mash them to make a puree. Put the pan with the potatoes back on a low heat and spoon the endive into the mash. Add the cream and season with salt and pepper. Mix the mayonnaise with the smoked garlic puree. Crumble the pork scratchings and the dried onions in a mixer. Heat the smoked sausage and make an insertion in it. Fill the smoked sausage with the mash and garnish it with the mayonnaise. Sprinkle it with a mixture of the toasted onion and pork scratchings

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