

Homemade pork, sausages with mushroom and white wine sauce

Recipe for 4

Description

Homemade sausages that will be easy to combine with different flavors later on.

Note

Ask your butcher to give you a frozen casing rather than a salted one, this will prevent it from remaining too salty if you don't degorge it enough.

Don't hesitate to freeze your pork fat, it will be easier when you mix it.

You can think about adding any kind of toppings to your sausage stuffing. Be careful, quantity is not quality.

Ingredients

Sausage meat

- 1.60 Kg Lean pork
- 400 Gr pork fat
- 22.50 Ml Salt
- 7.50 Ml Ground pepper
- 1 Unit(s) Boyau de porc
- 2 Clove(s) Garlic
- 0.50 Unit(s) Onion
- 1.50 Sprig(s) Thyme

Sauce

- 1 Lb Button mushrooms
- 1 Unit(s) Onion
- 125 Ml White wine
- 200 Ml Veal stock
- 1 Clove(s) Garlic

Preparation

- Preparation time **60.00 mins**
- Preheat your **Oven** at **400.00 F°**
- Resting time **10.00 mins**

Préparation

Chop the onions, finely chop the garlic, and remove the stems from the thyme, place everything in a saucepan, moisten with olive oil and leave to cook over a low heat for about thirty minutes. Then drain and cool (in the fridge or not).

Put the gut to drain, that is to say soak it in water to remove impurities.

Sauce

Chop the mushrooms and onions

Crush the garlic

In a hot frying pan brown your sausages, put them on a plate and in the oven for 8 minutes, let them rest for 3 minutes on a rack. Add the onions, mushrooms and garlic to the pan. Sweat your toppings,

there should be no water left. Add your white wine, reduce it to dryness and moisten with your stock. Check the seasoning, let cook 4 minutes. Remove the garlic and cover your sausages with this sauce.

In a large bowl put the pork, fat and lean meat, add salt and pepper.

Add the candied condiments, make sure they are not too hot, as this could melt the ground pork fat. Mix the stuffing with your hands.

Set up your sausage maker, choose the nozzle you want depending on the size of your sausages.

Place the casing on the nozzle with the help of oil if necessary, leave about 3 cm of slack at the end. turn the crank gently, the casing must not crack while the stuffing is coming out. Turn your sausage into a spiral as you go along.

Do the same thing with the other stuffing, make sure you have enough casing left.

Now it's time to choose your size of sausage, using your fingers, twist it on itself, changing direction with each sausage. If there is too much air, use a knife tip to make a small hole to release the air.

Let them dry ideally one night on a grid in the refrigerator.

Cooking and finishing

Once your sausages have dried sufficiently in the fridge, you can sear them in a frying pan with vegetable oil. Make sure they are well browned on both sides, season if necessary.

Finish cooking in the oven for about 5 to 10 minutes.

Pour the mushroom sauce over your sausage.

Bon appétit!