

Parmentier of sausage meat with tomatoes

Recipe for 4 persons

Description

A french classic, similar to shepards pie, with an Italian twist!

Note

You can make this recipe a day or two in advance. Kee in the fridge and let temper before placing them in the oven the day of your meal.

Ingredients

Mashed potatoes

- 2 Lb Yukon gold potatoes
- 100 Ml 35% cooking cream
- 50 Ml Olive oil
- Salt and pepper

- 4 Handful(s) Mixed greens
- 2 Tbsp Balsamic vinegar
- 3 Tbsp Olive oil
- 1 Unit(s) Lemon
- Salt and pepper

Sausage preparation

- 1 Lb Sausage meat
- 1 Unit(s) Onion
- 4 Clove(s) Garlic
- 2 Unit(s) Italian tomatoes
- 1 Tsp Provencal herbs
- 100 Ml Tomato sauce
- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **Four** at **400 F°**

Mashed potatoes

Peel the potatoes and cut them into medium sized cubes. In a pot of cold water with salt, place the potatoes. Bring to a boil on high heat, turn down and then cook for 15 minutes or until tender. Make sure they are fully cooked by using the point of a knife or a fork. In another pot, heat the cream with salt and pepper and add the strained potatoes. Mash the potatoes, add a drizzle of olive oil and adjust teh seasoning if necessary.

Sausage preparation

Peel and mince the garlic and onion. Cut the tomatoes into small cubes.

In a hot skillet with oil, sweat the onions. Add the garlic, tomatoes, sausage meat as well as the Herbs de Provence. Add the tomato coulis and adjust the seasoning if necessary

Finalizing

In a big casserole or in individual ramequins or ring molds, make a nice layer of the sausage preparation and then top with the mashed potatoes. Transfer to the oven and bake for roughly 15 minutes.

Serve with a green salad of your choice.

Bon appétit!