

Poultry sausage, tarragon, Sichuan pepper |

Recipe for 12 Sausages

Description

We are on a base of white meat, the freshness will be felt by the tarragon and a small side raised by the pepper.

In summer, accompanied by a salad, everyone will be delighted.

Note

We designate the casings (of lamb, mutton, pork or others) in the field of the Butchery and Charcuterie by "The Menu" of pork, lamb, mutton and others.

The butcher details the raw meats and arranges them on his sales display, the Charcutier enters in the culinary preparation of these pieces of meat (sausage, pâté, pâté-crouste, vol au vent)

Ingredients

Poultry sausage

- 400 Gr Boneless pork shoulder
- 350 Gr Chicken breast
- 250 Gr Gras de Bardière
- 16 Gr Salt
- 1 Sprig(s) Tarragon
- 3 Gr Sichuan pepper

- Butter

Shallot reduction Béarnaise style

- 150 Gr Chopped shallot
- 75 Ml White vinegar

- Butter

Assembly

- 2 Meter(s) Sheep casing 24/26

- Butter

Preparation

- Preparation time **45 mins**
- Resting time **480 mins**

Setting up

The day before, cut the meats into 3 cm cubes and marinate them with the seasonings one night in the refrigerator.

Shallot reduction Béarnaise style

In a small saucepan, melt a knob of butter, lower the heat slightly, add the shallot, sauté well, add the white vinegar and reduce over a gentle heat. Once the liquid has reduced almost completely,

you'll have shallots with a thick consistency.

Preparation and assembly

Preparation

Put your marinated meat pieces in a grinder (grid #6). Gently mix the stuffing without heating it.

Assembly

Fill your sausage maker with the stuffing, place the sheep casing (Menu) on your casing. Stuff the meat (stuffing) into the casing (Menu). Every 15 cm, turn the sausage (this is the desired size).

Reserve the sausage in the refrigerator, when the time comes, sear them in a pan or on the BBQ.

Mounting on plate

Place your Chipolata on a plate, accompanied by a garnish of vegetables or potatoes. Or in summer with a salad.

Bon appétit!