

Veal sausage, lemon, sage

Recipe for 12 Sausages

Description

A softer taste in the mouth with the veal, with the freshness of the lemon and a velvet note brought by the sage.

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

Veal sausage

- 500 Gr Boneless pork shoulder
- 500 Gr Veal nuts
- 16 Gr Salt
- 100 Gr Gras de Bardière
- 4 Gr White pepper
- 20 Gr Preserve lemon
- 10 Gr Sage

Preparation

- Preparation time **45 mins**

Setting

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

Cut the bardiere fat and the preserved lemons into small cubes (brunoise).

Chop the sage finely.

Veal sausage

Preparation

Put your marinated meat pieces in a grinder (grid #8). 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 sausages in the refrigerator, when the time comes, sear them in a pan or on the BBQ.

Assembly in the plate

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

Bon appétit!