



CREAMY SAUSAGE STEW WITH RODDA'S CLOTTED CREAM

PREPARATION TIME
10 minutes

COOKING TIME
25-30 minutes

SERVES
6 people



INGREDIENTS

- 1 tbsp olive oil
- 2 packets Lincolnshire pork, or other good sausages
- 1 large onion, finely diced
- 1 large carrot, finely diced
- 1 celery finely diced
- 4 garlic cloves, roughly chopped
- 1 tsp smoked paprika
- 1 tsp cumin
- 1 tbsp tomato paste
- 3 sprigs fresh rosemary
- 300g red lentils
- 850ml hot chicken stock
- 1 tbsp white wine vinegar
- 2 tbsp **Rodda's Cornish clotted cream**
- 2 tbsp chopped flat leaf parsley

METHOD

Heat the olive oil in a large casserole or very large sauté pan with a lid on a medium heat. Add the sausages and sizzle for 5 minutes, turning the sausages occasionally until nicely browned. Take the sausages out and set aside.

Chop the onion, carrots and celery then add the diced vegetables to the pan with the garlic and cook for 3-4 minutes until the onions soften, stirring occasionally. Add the paprika and cumin, season, and fry for a few more minutes, stirring often to avoid catching.

Return the sausages to the pan and add the tomato paste. Remove the leaves from the

rosemary stalk and add to the pan along with the lentils, chicken stock, and white wine vinegar. Season and bring to the boil.

Simmer rapidly for 5 minutes, then lower the heat, cover and simmer for a further 15 minutes, stirring often to avoid sticking and until the lentils are tender.

Add the Rodda's clotted cream, then fold through until melted and combined. Check the seasoning, scatter over the fresh leaf parsley and serve from the pan with green vegetables.