

OUR RECIPE



Quorn Chef's Selection Wild Garlic & Parsley Sausage Crostini

INGREDIENTS

For the Crostini:

1/2 Pack of Quorn Chef's Selection Wild Garlic and Parsley Sausages

1 small baguette or ciabatta

400g tin cannellini beans

1 clove garlic, crushed

1 tbsp sundried tomatoes, finely chopped

1 tbsp sundried tomato paste

1 tbsp lemon juice

Salt and pepper to taste

For the Salsa Verde:

2 tbsp fresh parsley, finely chopped

1 tbsp fresh basil, finely chopped

1 clove of garlic, crushed

1 tbsp capers, finely chopped

1 tsp Dijon mustard

1 tbsp lemon juice

1 tbsp olive oil, salt and pepper to taste

METHOD

1. Slice the baguette thinly and toast under a hot grill or in a hot pan for a few seconds until slightly charred. Set aside.
2. Drain the cannellini beans then crush them with a fork or for a smoother texture blitz in a food processor. Stir in the garlic, sundried tomatoes and lemon juice, olive oil and seasoning.
3. In a separate bowl, blend all of the ingredients together for the Salsa Verde.
4. To assemble the crostini, take a disc of toasted baguette and add a generous layer of cannellini bean mash. Top with a few slices or strips of Quorn Chef's Wild Garlic & Parsley Sausage then drizzle with the Salsa Verde. Repeat until all of the baguette has been used.

Thank you to Quorn