

Wild Garlic & Parsley Sausage Crostini

INGREDIENTS

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 season

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 season

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. **For a smoother texture, blitz in a food processor.** Stir in the garlic, sundried tomatoes, 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 sausage then drizzle with the salsa verde. Repeat until all of the baguette has been used.

Thank you to Quorn.

Serving Suggestion - arrange on the plate in a impressive pattern.

