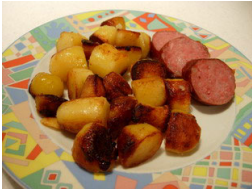


Morteau sausage

For 6 people,
you will need:

- 2 Morteau sausages
- 1 kg 500 g potatoes
- 3 tablespoons oil



Ready in: 1 hour 30 min.

- Peel, cut into four, then wash and dry 1 kg 500 g potatoes. They should be cut into equal pieces for regular cooking, washed well and dried to eliminate starch which makes them stick during cooking.
- Put 3 tablespoons oil in a large non-stick pan on medium heat. Add potatoes and stir well, do not salt.
- Remove string, wood and label from 2 Morteau sausages, then prick along whole length and all round with a sharp knife.
- Place sausage on top of potatoes, cover with a lid and leave to cook 40 minutes on low heat, without touching nor stirring. It's very important to not stir during this first stage of cooking; if not, you will get fried mashed potatoes...
- At the end of this time, remove lid, leave sausage on a plate to facilitate next stage.
- Gently stir potatoes to bring the ones already cooked from the bottom up to the top.
- Prick sausage again, return to pan and leave to cook a further 20 minutes uncovered.
- Serve directly from the pan on the table, or on plates by dividing out pieces of sausage and potatoes.