

How to cook Morteau sausage well



you will need:

- 1 Morteau sausage
- Total weight: 350 grams

Ready in: 40 min.

- Cooking in water: It's the more often used way, but unfortunately the less best one: a part of the sausage taste flavor with cooking water.

Put the sausage in a large pan and cover with cold water, don't prick it because water would get inside and spoil the flavor, cook on medium heat, covered with a lid, for 40 minutes.

Note: Then you can use the cooking water, for cooking rice or pasta for example.

- Cooking in oven: Tastier because the sausage cooks in its own juices, which concentrates flavors.

Wrap sausage in 2 layers of aluminum foil, put in the oven at 210°C or 410°F, for approximately 1 or 2 hours.

- Cooking on potatoes: It's what I call "lodge sausage", we cook it in a large pan on bed of a peeled and cut potatoes. You will find the detailed recipe on this page. A pure delight...