 

PAUA, PORK & PUHA SAUSAGES WITH SMASHED KUMARA AND WATERCRESS SALAD

SERVES: 4 - 5

INGREDIENTS – Paua, Pork & Puha Sausages

500g paua

500g meat and fat from pork head or can use pork belly

2 zested lemons and juice

3 cups puha

1 tsp salt

Sausage casings

COOKING DIRECTIONS – Paua, Pork & Puha Sausages

* Mix all sausage ingredients together and feed through a mince grinder.
* Using a sausage stuffer, insert the mixture into the casings and twist to form individual sausages.
* If you do not have access to sausage making equipment then form mixture into patties.
* Cook on a barbecue or in a pan slowly and at a low temperature, to avoid splitting, until nicely browned and cooked through.

INGREDIENTS – Smashed Kumara

4 medium sized red kumara

2T sour cream

A little olive oil

COOKING DIRECTIONS – Smashed Kumara

* Bake unpeeled kumara in oven at 180°C for about 45mins or until tender inside
* Cut into chunks
* Heat olive oil in a pan and add kumara chunks and crush roughly with potato masher
* Add sour cream and mix through smashed kumara

INGREDIENTS – Watercress Salad

100g watercress

½ cup sliced snow-peas

½ cup chopped basil leaves

Drizzle olive oil

Juice from one lemon

Salt & Pepper

COOKING DIRECTIONS – Watercress Salad

* Place watercress, snow-peas and basil in a bowl, add other ingredients and combine

ASSEMBLE DISH

Place a pile of smashed kumara and watercress salad on your serving plate and then serve sausages in a pile.

