

## Stuffed Cervelat with Potato Gratin & Mixed Vegetables

Serves 4

Approximate preparation time: 60-80 minutes



Quantity	Ingredients	Preparation
<b>Stuffed cervelats</b>		
55 g	bacon	Peel cervelats and cut lengthwise (do not cut completely). Cut the cheese into slices and fill the cervelats with it. Wrap with bacon and fry in a hot pan until crispy brown on all sides.
55 g	hard cheese	
430 g	cervelat	
<b>Potato gratin</b>		
1 pinch	pepper	Grate hard cheese and Gruyère. Prepare potatoes and Jerusalem artichokes, peel and cut into fine slices. Fry the finely chopped garlic and onion in butter then add the milk and cream. Add the potato and Jerusalem artichoke slices and bring to the boil, stirring constantly. Simmer on a low heat until almost cooked. Place in a gratin dish, sprinkle with cheese and bake in a preheated oven at 180 °C for about 40 minutes.
1/2 clove	garlic	
1	onion (small)	
3 g	salt	
1 tbsp	butter	
20 g	Hard cheese 30% fat	
20 g	Gruyère	
4 tbsp	cream 30% fat	
1 dl	cow's milk, 3.5% fat	
270 g	Jerusalem artichokes	
270 g	potatoes (waxy)	
<b>Mixed vegetables</b>		
2 tbsp	water	Heat butter, sauté vegetables, add water, salt and spices. Cover and steam until the vegetables are cooked.
1 tbsp	butter	
210 g	mixed vegetables	
2 g	salt	

### Fun fact:

Cervelat sausage meat consists of approximately equal parts beef, pork and bacon.