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Salsiccia con Uva Secche

This is the more Winter version of Salsiccia con Uva using dried grapes (sultanas) - just don't use the rubbish sultanas from your average supermarket but nice fat ones from a good deli counter. In Italy *uva semi secche* or *secche* are quite common and a good holiday buy since most of the looking Californian sultanas available here are dyed or treated to give them colour. *Vin Santo*, or Saint's Wine, is a Tuscan fortified wine made from partially dried grapes usually brought out at Easter. A bottle of *Vin Santo* is also good buy since you can use the rest to dunk your catuccini biscuits in when you get to dessert so you have a harmonious theme through your dinner. See my Cantuccini recipe to make your own.

2 tbps olive oil

960g Squisito Italian sausages - Tuscan or plain Luganega preferably
300g dried Italian grapes or *uva* (red for Tuscan, white for Luganega) or
organic sultanas soaked in *Vin Santo* overnight
1 tsp of St Vincent arrowroot or cornflour

Soak the dried grapes in *Vin Santo* for at least a few hours or preferably overnight to put the wine back into the grape.

Put a splash of olive oil in a frying pan and brown the sausages. Mix the *Vin Santo* with a level teaspoon of St Vincent arrowroot (preferable to cornflour since it has a nice glaze to it and doesn't go lumpy) and stir until mixed then add to the pan. Bring up the heat until the sauce starts to thicken then rest a minute or so before serving onto warmed plates.
Dress with a chiffonade of parsley.

Serve with a dry red like Chianti or Barbera d'Alba.

Serves 6.

Buy ingredients @ www.squisito-deli.co.uk