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# Bullboar Sausages, Bacon & Lentils

The Bullboar is a beef steak & pork sausage made by Italian-speaking Swiss farmers in the Victorian goldfields in Australia since the 1850s.

The recipe is now protected from extinction by a Slow Food Ark of Taste project (named after Noah's Ark) because the ingredients cost and labour make it a truly artisan product. With red wine, allspice, cloves and cinnamon the aroma of bullboars is that of a meaty hot-cross bun.

Traditionally bullboars would be served with lentils as below.

8 Squisito Bullboar sausages

1 thick slice of Squisito smoked pancetta cut crosswise into lardons

1 small carrot, 1/2 small onion, 1 clove of garlic all finely chopped  
sprig fresh thyme

3/4 cup Castelluccio or Puy lentils, soaked overnight in water with a pinch  
of bicarbonate of soda

2 to 3 cups of chicken stock

butter

Simmer bullboars in a panful of water for 10 minutes then finish off on a griddle, barbecue or under a grill. Sweat the lardons until they have rendered their fat. Reserve lardons. Drain fat from pan. Add diced vegetables and thyme. Cook slowly for 4-5 minutes until just tender. Add drained lentils and enough stock to cover by a couple of cms. Bring liquid to a simmer and cook until lentils are tender, about 35min. Drain, remove thyme. Add lardons. Season and stir in a little butter.

Serves 4.

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