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Salsicce con l'Uvetta

In Italy a sausage is not the poor man's steak made with bread and floor sweepings but a means of getting a well seasoned meat and herb combination to plate. Some of the finest sausages are those from Tuscany and Umbria heading up towards Norcia - the headquarters of Italian butchery. A Tuscan sausage has very little fat and will typically be 95-97% meat with a few herbs like fennel and garlic encased in a natural pork runner. In this recipe, good ingredients and simple presentation are the key and you will have a dish that would grace the finest restaurant.

8 or 12 Squisito Tuscan sausages
a handful of sultanas or raisins per person
Vin Santo
extra virgin olive oil
St Vincent arrowroot or cornflour
sprig of parsley finely chopped

Soak the sultanas in Vin Santo for at least a few hours. Put a splash of olive oil in a pan and brown the sausages evenly without burning. Add the sultanas and raisins then mix a bit of arrowroot in water and thicken the sauce. Serve onto warmed plates with a sprinkling of finely chopped parsley.

My wine choice would be a dessert wine like Vin Santo or Sagrantino Passito.
Serves 4.

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