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Baked Beans & Sausages

I remember pestering my mum for tins of baked beans with sausages as a child. Now I can't stand all the sugar and artificiality of it all so I make this recipe in a casserole for our daughters and their friends and pop it in the bottom oven.

8 Squisito sausages

375ml white wine or partially fermented grape must

1 litre passata made with 1.2 litre tinned plum tomatoes (or 2.2kg fresh), 1 onion, sprig of oregano and a sprig of rosemary (about 1g and 2g of each dried respectively) and 3 tbsps medium olive oil

400g dried cannellini beans soaked in water overnight with a teaspoon of sodium bicarbonate and washed several times

1 stick of celery, 1 large carrot, 1 medium onion & 2 bay leaves
good grind of black peppercorns
pinch of Squisito smoked Trapani sea salt

Make your passata with tinned plum tomatoes or a box of fresh tomatoes. If using fresh blanch the tomatoes in boiling water then peel in bowl of cold water. Chop a large onion and sauté gently for a minute or so then add the tomatoes, season with white wine and add a sprig of oregano and rosemary. Slow cook overnight or simmer for an hour or so until reduced a bit. Check seasoning, blend with a hand blender, and bottle any spare in sterilised wine bottles to just below the neck and top with an inch or so of olive oil to preserve (no need for corks!).

To prepare your beans, wash and simmer for a few hours with chopped carrot, celery, onion & bay leaves. Alternatively, pressure cook for 35-40 mins the drain. Pop sausages in a casserole with a splash of olive oil. Sauté very gently without colouring for 5 or 10 mins then add a litre of passata and pop in the oven or slow cooker for a few hours. To finish, add the baked beans and simmer until beans are tender. Add a little olive oil to serve. This dish reheats perfectly. Serves 4-6.

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