

## **Salsiccia schiacciata chiantigiana**

(serves 4)

### **Ingredients**

- for links of Angelo Bean Berkshire sausage infused with Chianti
- extra Virgin olive oil
- fresh herbs
- Pecorino Toscano
- lemon
- potatoes
- Rosemary
- garlic
- salt and pepper

### **Execution**

#### Potatoes

- cut up potatoes (skin on) in small cubes
- Cook potatoes in boiling water for a couple of minutes, rinse in cold water and let cool
- thus potatoes in olive oil and fry in a cast iron pan till Golden Brown. At the halfway point add a few things slivers of garlic and the spring of Rosemary
- when Golden, lay on a plate lined with paper towels do absorb excess oil. Season with salt and pepper.

#### Sausages

- partially spill sausage casing lengthwise. Leave an end whole
- open up split side gently with your fingers
- Lay casing down on a cast iron pan coated with olive oil on very low heat
- once the sausage meat blooms nicely out of the casing, turn over
- cook until a nice Golden colour is reached
- put the pan-roasted potatoes on the side of the serving dish and lay the sausage halfway on top of potatoes
- Drizzle the sausage with extra Virgin olive oil, squirt of lemon juice, and sprinkle with finishing salt and pepper
- shave a few slivers of pecorino and garnish with some fresh herbs
- serve with a nice Chianti Classico