

French Country

BOURGUIGNON CASSEROLE



INGREDIENTS

- AVO Bourguignon Sauce 500g
- Arthur Pipkins Toulouse Sausages
- AVO Rosemary Lafiness
- Mushrooms 400g
- Carrot 400g
- Pearl Silverskin Onions 100g



METHOD

1. Either cut **Arthur Pipkins Toulouse** sausages into chunks, make meatballs out of the sausage meat or leave whole.
2. Pre-steam **carrots** or buy tinned.
3. Combine your **mushrooms, carrots** and **pearl silverskin onions** with the **Bourguignon sauce**.
4. Spoon the mixture into the bottom of the tray and place **Toulouse sausages** on top.
5. Brush with **Rosemary marinade** and garnish.



SERVING SUGGESTION

1. Steamed greens and crusty bread.



For allergen information, please refer to the relevant product specification.



OVEN/AIR-FRY



CRUSTY BREAD

A French classic made simple, this rich and hearty dish combines Toulouse sausages with a deep, velvety sauce and earthy vegetables.

Perfect for cosy evenings or impressing guests with minimal effort.