

Sausage Crumble



Serves 4-6 **Prep 10 mins**

Cooking 1h 30 mins

Easy

Ingredients

A splash of oil
1 red onion, thinly sliced
340g pork chipolatas
200g button mushrooms
150 ml dry cider
1 red dessert apple, cored & cut into 1 cm cubes
1 tbsp dried sage
2 tbsp chopped parsley

For the crumble topping

75g chilled butter, cubed
110g plain flour
50g cheddar, grated
a big handful parsley, chopped
salt and pepper

1. Add a dash of oil to the frying pan and pop it on the lowest heat. Add the onions and leave for 45 mins until soft and caramelised, stirring occasionally. Preheat the oven to 190C/ Fan 170C/ Gas 5.
2. In a large, lightly oiled pan, brown the sausages. In the same pan, quickly fry the mushrooms, just to get a little colour on them. Cut each sausage diagonally into 4 pieces.
3. Deglaze the pan with cider, add the sausages, the apples, onions and herbs and allow to reduce slightly. Season. Spoon into an ovenproof dish.
4. To make the topping, rub the butter and flour together until the mixture resembles breadcrumbs. Mix in the cheese and parsley. Season and spread evenly over the sausage mix.
5. Bake for about 30 minutes until golden and bubbling around the sides.