

## Sticky Honey & Mustard Catherine Wheel Sausage



**Serves 4    Prep 5 mins**

**Cooking 40 mins**

**Easy**

### Ingredients

#### Celeriac mash

750g celeriac, peeled & roughly chopped  
100ml milk, hot  
50g butter  
6 spring onions, chopped

#### To serve (optional)

100g cobnuts or hazelnuts, chopped

#### Sausage & pears

12 pork chipolatas, (must be joined together)  
3 ripe pears  
a knob of butter  
a small glass of cider  
1 tbsp mustard  
2 tbsp runny honey

1. Tip the celeriac into a large pan and cover with water. Add a pinch of salt and bring to the boil – simmer for 20 minutes until tender, then drain. Return the cooked celeriac to the pan and mash roughly. Stir in the hot milk, butter, spring onions and some seasoning, then mix well. Put a lid on the pan and keep warm until the sausages are ready.
2. Untwist the links between the chipolatas and push the sausage meat up towards one end to make one long sausage. Roll the sausage into a spiral and push a couple of wooden or metal skewers through at right angles to secure.
3. Halve the pears and take out the cores with a melon baller. Fry the sausage in a large frying pan on a medium heat for 10 minutes on each side until browned all over. Keep warm in a low oven. Drop the knob of butter into the pan, then add the pears. After 5 minutes, stir in the cider, mustard and honey – season, then put a lid on the pan and simmer on low for 15 minutes, turning the pears and sausage intermittently. Serve with the celeriac mash on the side and the chopped nuts, if you like.