

Wild Boar Sausages with Chianti Sauce



Serves 4-6

Prep 5 mins

Cooking 20 mins

Easy

Ingredients

500g wild boar sausages
25g unsalted butter, chilled and diced
3 shallots, thinly sliced
a few thyme sprigs
500ml Chianti or similar red wine
1 tbsp brown sugar
splash of balsamic vinegar (optional)
sea salt & pepper

1. Have the sausages ready at room temperature, but don't prick them.
2. To make the sauce, melt a knob of the butter in a pan, then add the shallots and thyme. Cook over a high heat for a few minutes, then add the wine and sugar and bring to the boil, stirring to dissolve the sugar. Boil steadily until reduced by half. Discard the thyme.
3. Take the sauce off the heat and whisk in the mustard and cold butter, a piece at a time. Add the balsamic vinegar(if using) and season with salt and pepper to taste.
4. Barbecue the sausages slowly on a medium heat until nicely coloured and cooked through. Serve on a bed of herb-flavoured mashed potato, with the Chianti sauce.