



# Rutland, Steady, Cook!

## The Olive Branch's Lincolnshire Sausage and Puy Lentil Casserole with Roasted Butternut Squash

### Ingredients

8 Lincolnshire Sausages	50ml Sherry Vinegar
4 Rashers of Smoked Bacon, cut into strips	2tbsp Tomato Puree
100g Chorizo, roughly chopped	1 litre Chicken Stock
200g Dried Puy Lentils	1 pint Grainstore Ale
1 Clove of Garlic, peeled and chopped	1 Butternut Squash, cut into wedges
1 Carrot, peeled and finely chopped	50g Unsalted Butter
2 Shallots, peeled and finely chopped	50ml Rapeseed Oil
2 Celery Sticks, peeled and finely chopped	3 Sage Leaves, roughly chopped
2 Sprigs of Thyme	1 Clove of Garlic, peeled and crushed
2 Bay Leaves	1 Sprig of Thyme
100ml Madeira	2tbsp fresh Tarragon, chopped
100ml Red Wine	

### Method

1. In a pan, seal the sausages until golden brown all over, then remove and set aside.
2. In the same pan, add smoked bacon, chorizo and finely chopped vegetables and fry until golden brown (do not season yet with salt as this causes the lentils to remain firm).
3. Add puy lentils and then the sherry vinegar and de-glaze the pan.
4. Add the Madeira and red wine and simmer for three to five minutes to cook off the alcohol.
5. Stir in the tomato purée, chicken stock and ale, and bring to the boil.
6. Turn the heat down to a light simmer and cook for two and a half hours, stirring occasionally. Meanwhile, roast the butternut squash, sage, garlic and thyme in the butter and rapeseed oil until they are golden brown but still firm.
7. After the lentil and stock mixture has simmered for the full 90 minutes, add the sausages and cooked butternut squash and continue to simmer for a further 30 minutes, or until creamy and soft.
8. Finish with fresh chopped tarragon and a drizzle of chorizo oil.

Don't forget to share your own **The Olive Branch's Lincolnshire Sausage and Puy Lentil Casserole with Roasted Butternut Squash** image on Facebook using **#RutlandSteadyCook**

**Thank you to:** The Olive Branch, Clipsham