

Champion champ with
local butchers' sausage and
red wine onion gravy



PUNK CHEF
ON THE ROAD



Ingredients

Local butchers' sausages

2 tbsp rapeseed oil

12 sausages

Champion champ

1.5kg floury potatoes

4 spring onions

150g unsalted butter

1 leek, finely sliced

250ml milk

Onion gravy

2 tbsp rapeseed oil

1 large onion, sliced

1 tbsp flour

200ml red wine

200ml beef stock

3 sprigs of thyme

1 tbsp sugar

2 tbsp red wine vinegar

1 tsp French mustard

Salt and freshly ground pepper

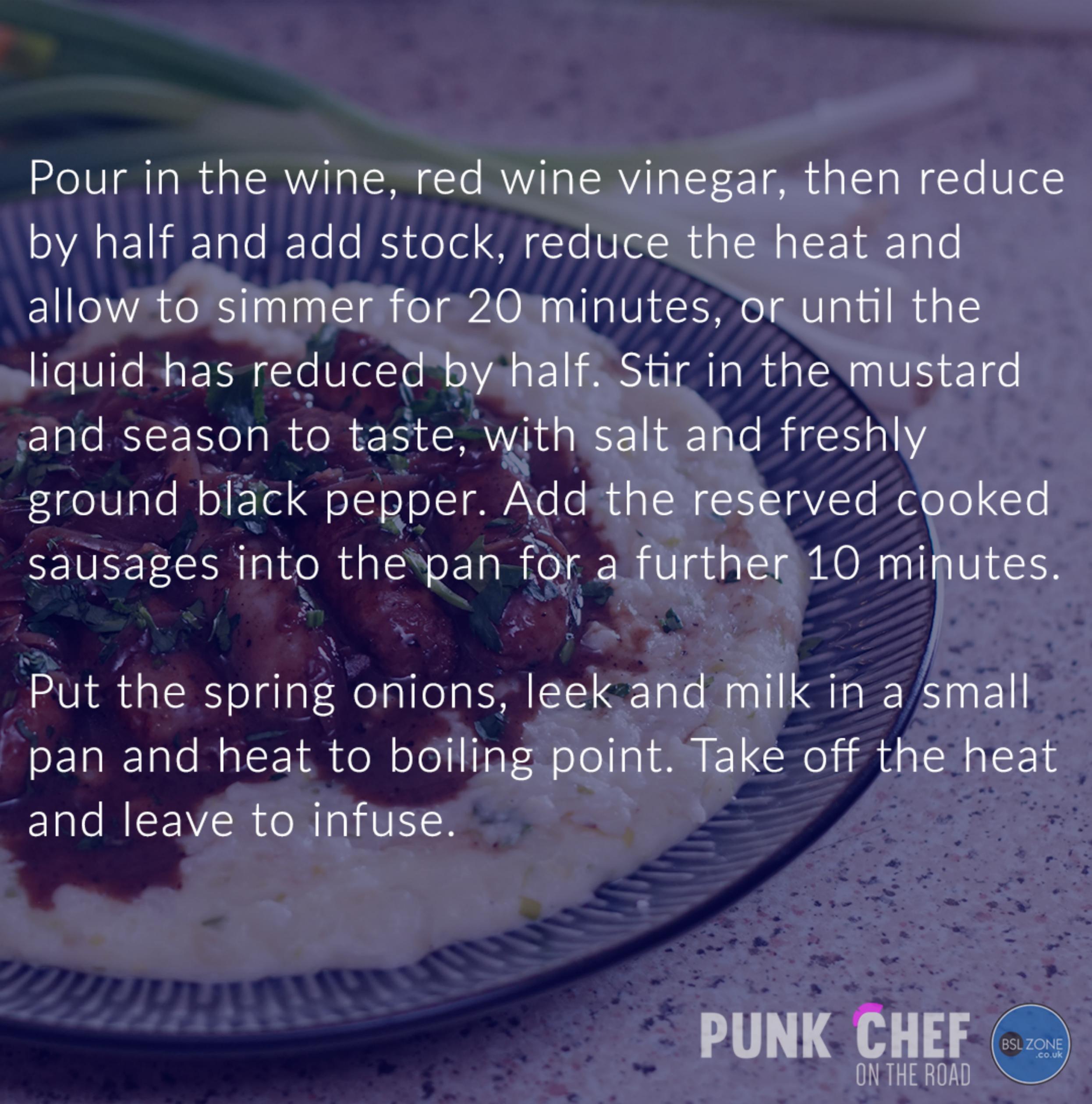
Fresh parsley

Method

Roast the potatoes in the oven for about 40 minutes, or until tender.

Meanwhile, fry the sausages until they are a nice golden brown all over, then take out and reserve for later.

Heat oil in the same frying pan that you used to cook the sausages and add the onion. Fry on a low heat for 30-45 minutes, stirring occasionally, or until the onion is golden-brown but not burnt. Then, add the sugar and cook until the sugar melts and caramelises the onions. Finally, add the flour and stir.



Pour in the wine, red wine vinegar, then reduce by half and add stock, reduce the heat and allow to simmer for 20 minutes, or until the liquid has reduced by half. Stir in the mustard and season to taste, with salt and freshly ground black pepper. Add the reserved cooked sausages into the pan for a further 10 minutes.

Put the spring onions, leek and milk in a small pan and heat to boiling point. Take off the heat and leave to infuse.

Cut the roast potatoes in half and scoop out the flesh, then mash the potatoes with the butter until no lumps are left. Gradually, beat the milk, spring onion and leek mixture into the potatoes, mixing well. Season the mash with salt and pepper.