

INGREDIENTS:

- 8 Pyne's sausages (standard pork or one of our speciality flavours)
- 200g haricot beans
- 200g smoked bacon lardons
- 1.5 litres of chicken stock
- 1 unpeeled medium onion stuck with two cloves
- 1 spring of thyme
- 1 bay leaf
- 1 carrot, chopped
- 2 tablespoons duck fat
- 1 glass white wine
- 3 crushed and chopped garlic cloves
- 2 tablespoons tomato puree
- 1 teaspoon mild paprika
- Sea salt, freshly ground black pepper

TIME: 1 hour + overnight

SERVING: 4 people



Place the beans in a bowl, cover with plenty of cold water, leave to soak overnight then drain and place in a pan with the unpeeled onion, thyme, bay leaf, carrot and one tablespoon of the duck fat. Add the chicken stock, bring to the boil, cover and simmer gently for an hour. Remove the beans with a slotted spoon. Heat the remaining duck fat in a casserole, add the paprika and brown the sausages and bacon. Add the wine and allow to boil down then add the beans, garlic, tomato puree and enough of the cooking liquid from the beans to cover. Season well. Bring to the boil then cover and transfer to an oven heated to 180C, gas mark 4 for 35 minutes.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: