

CYLINDRICAL CABBAGE SAUSAGE AND TENDER POTATOES BY PIERRE KOHLER, CHRISTOPHE DAVID AND GILBERT AUGÉ

Ingredients (For 4 people)

- 2 leeks
- 4 very large, firm potatoes
- 5 dl seasoned vegetable stock
- 40 g butter
- 2 cabbage sausages
- 40 g onion
- 0.5 dl cream*
- 100 g flat parsley
- 1 dl cream**
- ¼ package of alfalfa sprouts
- ¼ package of amarante sprouts
- Salt and pepper
- Peanut oil

Preparation:

For the leeks:

Wash and cut the most uniform green portions of the leeks into segments of 10 cm. Blanch them in salted water for 8 minutes. Cool in iced water.

Hollow out the segments so that only a cannelloni-type cylinder remains. Set aside.

For the stuffing:

Simmer the sausages for 30 to 40 minutes at 75°C. Peel them.

Fry the chopped onion in a little oil. Add the sausage meat and deglaze with 0.5 dl of cream.

For the potatoes:

Wash and peel the potatoes. Shape each one in a rectangle 10 cm long, 3.5 cm wide and 1.5 cm thick.

Simmer the potato rectangles in the vegetable stock with the butter for 20 minutes. Check the cooking process with the tip of a knife.

Reserve the stock.

For the parsley coulis:

Boil 1 dl of cream. Pour it over the washed parsley.

Blend the mixture in a blender. Pass through a sieve and season.

To assemble:

Using a piping bag, fill each leek segment with the sausage meat.

Place them in a saucepan. Add stock up to 1/3 of the height of the cylinders. Reheat over low heat.

Arrange the potato rectangles on the plates.

Place a cylinder of stuffed leek on top. Season with parsley coulis and add seasoned sprouts.

