



## Two Tubers

### All things potato and truffle

#### Two Tubers Turkey, Chicken, Spinach, Fetta and Potato Sausages

##### Ingredients

2 large roasting potatoes  
500 g mince Turkey  
500 g mince chicken  
¼ cup vinegar  
4 spring onions finely diced.  
200g spinach blanched and diced.  
200 g Greek Fetta crumbled finely.  
2 tbs Tallow or oil  
pinch salt and good, grind pepper  
500 g caul fat

##### Method

Peel and grate potatoes. Place in a bowl with cold water and vinegar. This will stop the potatoes browning.

Mix the both the minces, spring onions, tallow or oil and spinach. Drain the potato and squeeze out any moisture. Add the potato to the mince mixture and mix well ensure the potato is evenly distributed. Add the fetta, salt, and pepper and mix again. Test the mix to ensure it is binding by taking a handful and squeezing it. If it is binding it will hold together. If the mix is too dry a little bit more tallow or oil.

Place the caul fat in a large bowl of warm water. Take out a piece and lay it on the work surface. Roll a handful of the mince mix into a small sausage and place it on one end and one side of the caul fat. Roll over to fully cover in caul fat and trim. As the meat will expand slightly when cooking and it should still hold together, I do not tuck the ends of the caul fat in, so each end of the sausage is open. Continue forming the mince into sausages, laying it in a piece of caul fat, and rolling up. If you have thick veins of fat in the caul fat, you can cut these out before using. Keep all the caul fat trimmings and these can be rendered down to make tallow.

Once all the sausages are formed. Place covered in the fridge to firm up. I like to cook these on a coal barbeque, but you can pan fry with a little oil or bake.