



Two Tubers

All things potato and truffle

Two Tubers Caul Fat Sausage Pork and Potato

Ingredients

3 large roasting potatoes
500 g minced pork
500 g minced beef
¼ cup vinegar
1 red onion
Good handful parsley leaves
1 tsp ground cumin
2 cloves garlic
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.

Finely dice the red onion, chop the parsley, and mince the garlic. Mix the minces, red onion, parsley garlic, and cumin in a bowl. 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 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.

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 of 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.

Notes

In the video I used 500 g combined minced pork and beef but there was not enough meat to potato. I would recommend using 1 kg minced meat in total.