

REALLY WELSH SMOKED SAUSAGE SALAD

Flying the Colours of Wales - A spicy Welsh take on a traditional Tomato & Mozzarella salad!

Serves 4 as a starter – double up for a delicious lunch

Ingredients



3 Smoked Welsh Dragon Pork Sausages - Sliced on diagonal
2 Ripe Vine Tomatoes - Sliced
12 Cherry Tomatoes – Halved
Soft Goat's Cheese - broken
2 Tbls Fino Extra Virgin Olive Oil
1 Tbls Fino White Balsamic
Flat Leaf Parsley - torn leaves
Sea Salt & Black Pepper
Chilli Flakes (optional)

Put a tiny amount of olive oil in a frying pan to heat. Add the smoked sausage slices and fry on each side until golden and slightly crispy.

Plate the tomato and tear off teaspoonfuls of goat's cheese, season and drizzle with Olive Oil & Balsamic Vinegar.

Add the warm sausage & cherry tomato halves drizzling over any oil left in the pan. Finally, sprinkle with fresh parsley and chilli flakes if enjoyed.

Serve with fresh Focaccia or Sourdough bread.