

SMOKED WELSH DRAGON SAUSAGE CANAPÉS

Rustle up these delicious canapés in just a few moments

Ingredients

[Smoked Welsh Dragon Sausages](#), sliced on diagonal

As many [Canapé Shells](#) as you need!

[Sweet Chilli Jam](#)

1 tbsp [Cotswold Gold Rapeseed Oil](#)

Crème fraîche

Cherry Tomatoes, Halved

Flat Leaved Parsley, Fresh Mint or Basil



Heat a tablespoon (or less) of [Cotswold Gold Rapeseed Oil](#) in a frying pan and heat.

Add the [Smoked Welsh Dragon Sausages](#) slices and fry on both sides until golden and crispy.

Place a teaspoon of crème fraîche into each [Canapé Shells](#), then pile on a tomato half, a slice of crispy [Smoked Welsh Dragon Sausage](#) and finish with a drizzle of [Sweet Chilli Jam](#) and a sprinkle of fresh herbs.

Serve and enjoy!