

MOROCCAN STYLE SMOKED SAUSAGE STEW

Bold spices, rich flavour, ultimate comfort.

A hearty, smoky stew featuring Black Mountain Smokery's Smoked Welsh Dragon Sausages, full of rich North African spices and warming Mediterranean flavour.

Serves 4

Ingredients

- 1 pack of Black Mountain Smokery Smoked Welsh Dragon Sausages (3 sausages)
- 1 red pepper, chopped
- 1 aubergine chopped
- 1 red onion, sliced
- 2 garlic cloves, finely chopped
- 1 fresh chilli, finely sliced (to taste)
- 1 tin of chickpeas (such as Bold Bean Co), drained and rinsed
- A handful of frozen spinach
- Fino olive oil
- A splash of Fino balsamic vinegar
- Salt and pepper, to taste
- 1 tin of chopped tomatoes
- 1 beef stock cube
- 1-2 tsp ras el hanout (or a mix of paprika, turmeric, mixed spice and cumin)



Preheat the oven to 200°C.

Spread the chopped red pepper, aubergine, courgette, and red onion onto a roasting tray. Drizzle generously with Fino olive oil and a splash of Fino balsamic vinegar, season with salt and pepper, and roast for around 25–30 minutes, until softened and slightly caramelised.

While the vegetables roast, slice the Smoked Welsh Dragon Sausages into bite-sized pieces.



Warm a little olive oil in a large pan over medium heat, then add the sausage pieces and fry until they begin to brown. Stir in the chopped garlic and chilli, letting them soften for a minute.

Next, add the tin of tomatoes and stir well, then crumble in the beef stock cube and pour in a little boiling water to loosen the mixture.

Stir through the ras el hanout (or your chosen spice blend), then add the roasted vegetables, chickpeas, and spinach.

Simmer gently for 5–10 minutes, stirring occasionally, until the stew thickens and the flavours meld beautifully.

Taste and season with salt and pepper as needed.

To serve:

Warm bread, flatbread, or saffron rice

A dollop of yoghurt

A drizzle of pomegranate molasses

A sprinkle of rosemary or thyme

Optional: a sprinkle of za'atar

Enjoy!