

CHEF DROP COLLABORATION



DropChef

Loughnane's Guinness® & Leek Pork Sausages with Zero Waste Cheesy Cauliflower Gratin & Boston Beans



Loughnane's Guinness® & Leek Pork Sausages bring rich, bold flavor with the deep, malty notes of Guinness®, perfectly blended with tender Irish pork. Served alongside a creamy Zero-Waste Cheesy Cauliflower Gratin and smoky Boston Baked Beans with Bacon & BBQ Sauce, this dish is a comforting, flavor-packed tribute to Irish tradition.

Nutritional Info (Per portion)

Calories: 675 kcal
Carbohydrates: 58 g
Protein: 35 g
Fat: 59 g

Ingredients

- Loughnanes Guinness
- Sausages
- Smoked Streaky Bacon
- Sour Cream
- Cheddar Cheese
- BBQ Sauce
- Baked Beans Can
- Cauliflower

Your Pantry

- Olive Oil / Rapeseed oil
- Salt
- Pepper


Allergens

[Wheat \(Sausage\)](#)
[Milk \(Cheddar, Sour Cream\)](#)
[Sulphites \(Sausage\)](#)



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.



Cooking Time: 45 min.

Zero-Waste Cauliflower Cheese Gratin

1) Prepare the Cauliflower:

- Preheat Oven to 190°C.
- Trim any green leaves off the cauliflower. Then, break the cauliflower into florets, using both the florets and any stalks that are leftover (you can chop the stalks into small pieces).

2) Cook the Cauliflower:

- In a large pot, bring water to a boil. Add the cauliflower florets and stalks, cooking them for about 5-7 minutes until slightly tender. Drain and set aside.

3) Assemble the Gratin:

- Place the cooked cauliflower in a baking dish. Mix the sour cream and the cheese through the cauliflower until it's spread evenly. Top the mixture off with some more grated cheese.

4) Bake the Gratin:

- Bake in the preheated oven for 20-25 minutes, or until the top is golden and bubbly. While the this is cooking more on to the other components.

Loughnanes Guinness Sausages:

- In a large pan, heat a small amount of oil over medium heat.
- Add Loughnane's Guinness Sausages and cook for about 0-12 minutes, turning occasionally, until they are evenly browned and fully cooked through (75C).

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.

Boston Baked Beans with Chopped Bacon & BBQ Sauce

1) Cook the Bacon:

- Chop the bacon into roughly 3cm sized pieces. Then, in a large pan cook the chopped bacon over medium heat until crispy, around 5-7 minutes.

2) Simmer the Beans:

- Let the beans simmer for an additional 10-15 minutes on a low heat, stirring occasionally. The bacon will continue to infuse flavour into the beans and the sauce will thicken.

Assemble the Dish

1) Serve:

- On each plate, serve the Loughnane's Guinness Sausages.
- Spoon a generous amount of Boston Baked Beans with Bacon & BBQ Sauce on the side.
- Place a portion of Zero-Waste Cauliflower Cheese Gratin alongside the sausages and beans.



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