

Saucisse Bavaroise

Recipe for 30 Saucisses

Description

Saucisse Bavaroise

Note

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Ingredients

Saucisse Bavaroise

- 6 Meter(s) Boyau de porc
- 1800 Gr Ground pork
- 600 Gr Ground veal
- 4 Unit(s) Lemon
- 2 Tsp Salt
- 1 Tsp Freshly ground black pepper
- 2 Tbsp Maille grain mustard
- 1 Tbsp Nutmeg
- 2 Tbsp Parsley
- 40 Gr Breadcrumbs
- Olive oil
- Salt and pepper

Preparation

- Preparation time **60 mins**
- Preheat your at **0 F°**
- Resting time **360 mins**

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Salade de radis

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- 12 Unit(s) Radish
- 1 Unit(s) Lemon
- Olive oil
- Salt and pepper

Bon appétit!