

LAUGEN BUN WITH MARINATED SAUERKRAUT AND CURRYWURST



INGREDIENTS



- 4 laugen hot-dog buns
- 4 sausages
- 250 g sauerkraut
- 100 g Bresc chunky tomato salsa
- 1 dl olive oil
- 1 dl tomato sauce
- 20 g Bresc Madras
- 10 g parsley, chopped
- 10 g spring onion, finely sliced
- salt and pepper

USED BRESC PRODUCTS



Madras 450g



Tomato salsa 1000g

PREPARATION METHOD

Drain the sauerkraut and rinse it. Season the olive oil with salt and pepper, then add the chopped parsley. Marinate the sauerkraut in it. Fry the sausages until they are cooked through. In the meantime, heat the tomato sauce with the tomato salsa and season it with the Madras. Cut the laugen buns almost, but not quite, in half and divide the sauerkraut salad evenly over them. Place the sausage on top, then add the hot curry sauce to finish. Garnish with finely chopped spring onion.