

## Blood Sausage & Quail's Egg Salad ~ serve 4

Ingredients:

24 Quail's Eggs, at room temperature

7oz Blood Sausage

2-3tbsp Olive Oil

5tbsp Classic Vinaigrette

7oz Mixes Salad Leaves

Sea Salt and Black Pepper

Bring a small pan of water to a gentle boil. Lower the quail's egg into the water and cook for 2 minutes, then drain and refresh in a bowl of cold water. Peel off the shells and have the eggs lengthwise, if you like.

Thickly slice the blood sausage into circles. Heat the olive oil in a nonstick skillet and pan-fry the sausage slices for 2-3 minutes on each side. Add the quail's eggs to the skillet to warm through briefly. Pour in the vinaigrette and quickly remove the skillet from the heat.

Tip the skillet contents into a large bowl containing the salad leaves. Toss lightly and season with a little salt and pepper. Pile onto individual plates to serve.