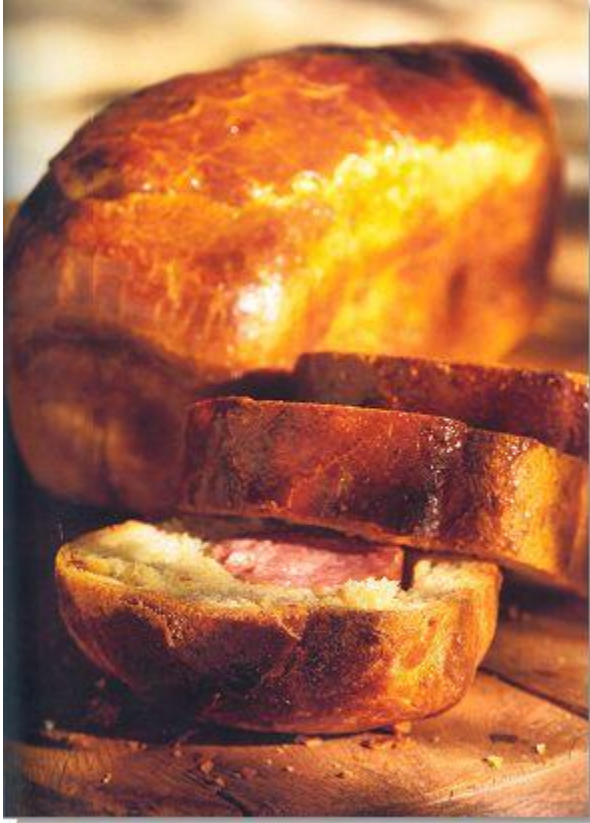


Dry Sausage in Brioche with Port Sauce and Salad Recipe



Flavors of France

Total time: more than 2 hours

Preheat the oven to 220°C (440°F)

Preparation time: 1 hour

Cooking time: 45 minutes

Refrigeration time: 12 hours

Difficulty: Average

Ingredients

Ingredients for 4 servings

- 1/2 Jésus de Lyon (dry sausage)
- 1 egg yolk
- 1 oakleaf lettuce leaf
- 150 ml (5 oz.) Port
- 3 shallots
- 200 ml (3/4 cup) veal stock
- 20 g (4 tsp.) butter

Court-bouillon

- 1 carrot
- 1 onion
- 1 sprig of thyme

- 1 stalk of celery
- 1 bay leaf
- 20 black peppercorns
- 200 ml (3/4 cup) white wine

Brioche dough

- 4 g (1 tsp.) fresh yeast
- 125 g (1 cup) flour
- 3 g (1/2 tsp.) salt
- 10 g (2 tsp.) sugar
- 1 egg
- 70 g (5 tbsp.) softened butter

Dressing

- 1 1/2 tbsp. sherry vinegar
- 4 tbsp. grapeseed oil
- Salt and freshly ground black pepper

Method

Preparation - the day before

1. The day before, prepare the court-bouillon: peel the carrot and onion and place in a pot with the thyme, celery stalk, bay leaf, peppercorns, white wine and 1 liter (4 cups) water. Bring to a boil and cook for 10 minutes.
2. Wrap the Lyon sausage in plastic wrap pierced with several holes. Immerse in the court-bouillon and simmer for 20 minutes. Drain and refrigerate on a rack until the next day.

On the day of serving

1. Make the brioche dough: dissolve the yeast in a tablespoonful of warm water. Combine the flour with the salt, sugar and egg, mix well, add the yeast, mix again, then incorporate the soft butter.
2. Place the dough into a bowl, cover with a damp cloth and let rise for about 2 hours in a warm draft-free place.
3. When the dough has doubled in volume, punch it down. Return it to the bowl, cover again with the cloth and let rise a second time.
4. Remove the casing from the cooked sausage.
5. Fill a rectangular terrine just slightly larger than the sausage with half the brioche dough; lay the sausage on top and cover with the remaining dough.
6. Combine the egg yolk with a tablespoon of water; brush over the top of the dough.
7. Bake for 15 minutes in a preheated 220°C (440°F) oven.
8. Separate the leaves of oak leaf lettuce; wash and dry the leaves carefully.
9. Make the vinaigrette by combining the sherry vinegar with the salt, pepper and grape seed oil. Whisk together with a fork. Pour over the lettuce and toss well.
10. Peel and chop the shallots and cook for 3 minutes in the Port over low heat until the liquid has completely evaporated.
11. Add the veal stock and bring to a boil. Off the heat, briskly whisk in 20 g (4 tsp.) of butter, cut into small pieces.

12. Strain the Port sauce through a fine sieve. Slice the sausage in brioche. Place a slice on each plate with a few leaves of salad. Drizzle the Port sauce over the sausage in brioche and serve immediately.

Sommelier:
Red Côtes du Rhône