

Sunday Sausage Brunch

Servings: 4-6

Prep Time: 15min

Cook Time: 30min



Ingredients

- 1 pack SPAR pork sausages (+- 600 g)
- 50 g grated SPAR cheddar cheese (125 ml)
- 1 large Granny Smith apple, peeled and grated
- 5 ml mixed dried herbs
- 4-6 SPAR large or X-Large eggs
- ½ can ratatouille or, well drained, SPAR whole cherry tomatoes
- Pack of 8 SPAR Freshline Cocktail Croissants
- 1 can SPAR Creamed Mushroom Sauce

Directions

1. Pre-heat oven to 180 °C. Grease a 25-30 cm diameter heavy-based oven dish or enamelled cast-iron oven dish.
2. Cut the sausage skins down their length and squeeze out the sausage-meat into a mixing bowl.
3. Mix in the cheese, apple and herbs.
4. Press the mixture into the oven dish base.
5. Make 4-6 evenly spaced indentations to accommodate an egg in each. Gently break an egg into each hollow. Don't worry if they overflow slightly into each other.
6. Dot over the ratatouille/tomatoes avoiding the eggs as much as possible.
7. Bake uncovered for 30 minutes. *Warm a batch of SPAR Freshline cocktail croissants directly on the oven rack for the last 5 minutes of this oven time.
8. Tip the contents of the canned mushroom sauce into a bowl or saucepan, and warm through gently on the stove or in a microwave oven. Serve as a separate sauce for spooning on after serving.
9. Cut the sausage bake into wedges, allowing one egg per portion.