

Botifarra Esparracada (Sausage with Mushrooms, Raisins and Pine Nuts)

A Catalan favourite: fresh pork sausage with onions, mushrooms, raisins and pine nuts.

Ingredients

- 2 fresh pork sausages (remove the casing and flatten with a fork)
- 2 yellow onions, julienned
- 3 cloves garlic, peeled and left whole
- 2 cups fresh mushrooms
- 1/4 cup pine nuts
- 1/4 cup raisins
- 1/4 cup olive oil (not extra virgin)
- 1/2 cup cooking wine or brandy
- Pepper, salt

Method

- 1** Fry the onion and garlic together in the olive oil slowly and covered, to poach it. Add some salt to the onions.
- 2** Remove the onions and fry the mushrooms for a bit to remove the water. When finished, push them to the side of the pan. Add the sausage in pieces with a bit more olive oil. When you flip the sausage, return the onions to the pan, add the pine nuts and raisins, and pour in the cooking wine. Finish with a bit of pepper.
- 3** Cook covered for a couple of minutes and mix well a few times. Serve hot!