

Sausage & SUET HACHEE CASSEROLE



Ingredients

300g Sausage Meat

300g Pre-made Dumpling Mix

500g Verstegen Hachee Sauce

**Verstegen World Grill French Garden
Pure**

Verstegen Decoration France

(Makes 2 foil trays)

Method

Divide the sausage meat and dumpling mix into 25g balls (12 of each).

Spoon in 250g of Verstegen Hachee Sauce to a foil tray and place 6 of each balls on top of the sauce, arranging alternately on top of the sauce. Brush the dumplings with Verstegen World Grill French Garden.

Garnish with Verstegen Decoration France.

Bake in the oven for 25 mins at 170°C.

Verstegen adds that extra something.

