Papet Vaudois

Recipe by V-ZUG Ltd.

Preparation	20 Mins
Cooking time	40 Mins
Portions	4

A creamy leek and potato dish enriched with traditional sausages – a warming classic of the Vaud region, ideal for autumn and winter.

Sausages

1 Vaud-style saucisson

1 cabbage sausage
(Saucisson aux choux)

water, for simmering

Leek and potato mixture

1 tbsp butter

1 shallot, finely chopped

800 g leek, halved and sliced

500 g waxy potatoes, peeled, diced

1 tbsp white flour

300 ml vegetable bouillon

200 ml dry white wine, (e.g. Chasselas)

1 tsp apple cider vinegar

2 tbsp crème fraîche

a little salt

a little pepper

Serving

3 sprigs of parsley, leaves coarsely chopped

Sausages

Prick each sausage once or twice with a toothpick. Bring a large pan of water to the boil over high heat (level P). Reduce to medium heat (level 5) and add the sausages, gently simmering just below boiling point for approximately 40 minutes.

Leek vegetables

Melt butter in a pan over medium heat (level 5-6). Add the shallot and sauté. Add leek and potatoes, sauté for approximately 5 minutes. Dust with flour, pour in the white wine and allow it to reduce slightly. Pour in the vegetable bouillon, cover and simmer over low to medium heat (level 4-5) for approximately 25 minutes. Remove from the heat, stir in the apple cider vinegar and crème fraîche, and season with salt and pepper.

Serving

Arrange the leek and potato mixture on plates. Remove the sausages from the water, drain well and slice. Place on top of the vegetables and sprinkle with parsley.

Accessories

Pan with lid (approx. 24 cm ø)

Pan with lid (approx. 20 cm ø)

Additional information

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