



CAULIFLOWER AND FETA PURÉE WITH FRANKFURT SAUSAGES

INGREDIENTS

- 1 pack Garden Gourmet Frankfurters
- 1 small cauliflower
- 200 g feta cheese
- 250 g brown mushrooms
- 20 g parsley



Change up from your usual purée with our recipe, made with cauliflowers, feta, mushrooms and our Garden Gourmet Vegetarian Sausages. Quick and easy!

PREPARATION

1. Mash boiled cauliflower and feta

Boil the cauliflower until tender and then drain. Add the feta and mash it together.

2. Fry the sausages and mushroom

Cut each Garden Gourmet sausage into four pieces and fry together with mushrooms following the instructions on the pack.

3. Plate it up, and enjoy!

Divide the cauliflower puree between the plates and top it with the mushrooms, the pieces of sausage and decorate with the parsley leaves.

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