

# 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

 2 SERVINGS

 25 MIN

 EASY

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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