



SENSATIONAL HEDGEHOG WITH MASHED POTATOES

INGREDIENTS

1 pack Garden Gourmet Sensational Sausage

250 g slightly floury potatoes

50 ml vegetable milk

3 black olives

Some cucumber slices

Some olive oil

Some raw vegetables on the side: carrots, red bell pepper, cucumber, etc.



1 SERVING



30 MIN



EASY

Looking for a recipe to make with your kids? Allow this hedgehog made with Garden Gourmet Sensational Sausage to introduce itself! This vegan recipe can be made in 30 min and your children will love it. Give it a try!

PREPARATION

1. Boil the potatoes and heat the milk

Boil the potatoes in equal pieces for about 20 minutes with a little salt. Heat the milk.

2. Make potato puree

Drain the potatoes and stir with a whisk to a puree. Add some warm milk and some olive oil and stir to a smooth puree.

3. Fry the Sensational Sausage

Meanwhile, fry the Sensational Sausage according to the instructions on the package until brown and cooked through. Spread some puree in the middle of the plate.

4. Bring your hedgehog to life!

Cut the sausage into slices and divide them in the puree as 'spikes' and legs of the hedgehog. Cut eyes and a snout from the olives and garnish the plate with cucumber slices as 'grass'.

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