



TURKEY SKEWERS AND SAUSAGE WITH BEER SAUCE



4



15 MIN

Ingredients

- 300g petto di tacchino
- 240g salsiccia
- 12 cavolini di Bruxelles
- 250g salsa alla birra (Ristoris)
- erba cipollina
- olio extravergine di oliva
- sale
- pepe



Procedure

1. Clean the Brussels sprouts, blanch them in boiling salted water for 3 minutes and finally drain them.
2. Cut the turkey and sausage so that you get 12 pieces of each.
3. Assemble the skewers alternating 3 bites of sausage, 3 of turkey and 3 sprouts for everyone.
4. Brown them in a pan with a drizzle of oil on all sides until they are well roasted.
5. Salt and pepper the skewers and deglaze them with the beer sauce.
6. Cook with the lid on for 5 minutes then remove the lid and reduce the sauce.
7. Top with a little finely chopped chives.
8. Serve the skewers with their sauce.