

BHANGRA – BHANGRA BANGER -



Serves: 4-6

Cooking time: About 30 minutes

Oven temperature: Gas Mark 4, 180°C, 350°F

INGREDIENTS:

6	(1lb)	Chunky pork sausages
1 x 5mlsp	(1tsp)	Cumin seeds
2 x 5mlsp	(2tsp)	Korma Indian spice mix
2 x 15mlsp	(2tbsp)	Mango chutney
		Chapattis
1		Mango, peeled and sliced
		Fresh coriander

METHOD:

Preheat oven to Gas Mark 4, 180°C, 350°F.

Place sausages in foil lined baking tray.

Mix together in a bowl the cumin seeds, korma spice and chutney.

Smear over the sausages and place in a preheated oven, cook for about 30 minutes until browned and coating quite sticky.

Warm chapattis in oven for 1-2 minutes.

Serve sausages rolled in chapattis with mango slices and fresh coriander.