



## Bangers & Blue Stilton® Mash

A British pub favourite is given a twist with a hint of Blue Stilton®. Heaps of creamy tangy mash are topped with chunky Cumberland sausages. Serve with strong Ale and good company.

### Ingredients

- Serves 1
- 2 cumberland sausages
- 1 tbsp olive oil
- 1 large potato, peeled and chopped
- 85g Aged Blue Stilton®, crumbled
- 2 tbsp double cream
- Salt and freshly ground black pepper

### Method

1. Heat the olive oil in a frying pan, add the sausages and fry for 10 minutes over a medium heat, until golden-brown on all sides and cooked through.
2. Cook the chopped potato in boiling water until tender. Drain well and mash with the Aged Blue Stilton® and cream. Season with salt and freshly ground black pepper.
3. To serve, pile the mash onto a serving plate and top with the cumberland sausage