BLACKCURRANT, SAUSAGES AND SOUMAINTRAIN PANCAKES

INGRÉDIENTS

Buckwheat pancakes	**4 cl**
Montbéliard sausages or 2 Morteau sausages	**4 cl**
Soumaintrain or Epoisses	**1 cl**
Eggs	**4 cl**
Onions	**2 cl**
Butter	**10 g**

PRÉPARATION

1. Cut the onions into strips and fry them covered with 5 cl of Blackcurrant liqueur over a low heat.
2. Meanwhile, cut the sausages into slices.
3. When the onions start to melt, add the remaining 15 cl of Blackcurrant liqueur and the sausages.
4. Simmer for a good 5 minutes.
5. In a pancake pan, melt the butter and add the pancake. Break your egg and add the sausage and onion mixture and pieces of cheese around it.
6. When the egg is cooked, it's ready!
7. You can add a few drops of Blackcurrant liqueur just before serving.

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.