



BLACKCURRANT, SAUSAGES AND SOUMAINTRAIN PANCAKES

Ingrédients

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

Préparation

Cut the onions into strips and fry them covered with 5 cl of Blackcurrant liqueur over a low heat.

Meanwhile, cut the sausages into slices.

When the onions start to melt, add the remaining 15 cl of Blackcurrant liqueur and the sausages.

Simmer for a good 5 minutes. 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. When the egg is cooked, it's ready! You can add a few drops of Blackcurrant liqueur just before serving.

For these blackcurrant, sausage and **Soumaintrain** pancakes, the recipe is simple. Ideal for Candlemas, it is the occasion to try an original and greedy recipe. The secret ingredient of this recipe is of course the **blackcurrant liqueur**. It adds both a touch of acidity and a touch of sugar. The combination with the roundness of the sausage and cheese is just perfect. And, the onions will caramelize slightly with the addition of blackcurrant liqueur. Plus, the **Montbéliard sausages** combined with the Soumaintrain will bring all the greediness to the dish. We are so in love with our region that it seemed obvious to us to associate products from our beautiful region Burgundy Franche-Comté. This is an opportunity for us to tell you about two products we love: Soumaintrain and Montbéliard sausage. Soumaintrain owes its name to the village of Soumaintrain, in the canton of Saint-Florentin, in the Yonne region of Burgundy. It is the historical birthplace of this tasty cheese protected by a PGI since 2016. It belongs to the family of "soft, washed-rind cheeses". Soumaintrain is a bit like the cousin of Époisses. The Montbéliard sausage is made in Franche-Comté

exclusively with the meat of pigs fed on whey. It is flavoured with pepper and cumin. It is then stuffed into a natural gut. Finally, it is smoked slowly over softwood. Like the Cassis de Dijon or Soumaintrain, it has been under a quality label with a PGI since 2013.

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