

Colomé  
DESDE 1831

# Crispy Blood Sausage

WITH SWEET FENNEL, ROCKET AND CORN CREAM

FOR 4 PORTIONS



## Ingredients

- 2 BLOOD SAUSAGES
- 1/2 CUP FLOUR
- 1 FENNEL
- 1 BUNCH OF ROCKET
- 1 COB OF SWEETCORN

## Preparation

For the corn cream, cook the corn on the griddle or in a frying pan with a knob of butter until the grain is slightly charred. Shuck with a knife and process the grain with a splash of milk until the desired consistency is reached. Add salt and pepper.

Slice the fennel finely and brown in olive oil with salt, pepper and a pinch of sugar.

For, cut the the black pudding into thick slices (approx. 1.5 to 2 cm), roll in flour and seal in olive oil over a high heat until brown.

To assemble the dish, arrange the fennel, then the black pudding, the rocket, olive oil and serve with the corn cream.