

Venetian sausages

Ingredients

- A pound of fine sausage
- Oil
- Water
- Salt
- three-quarters of a pound of cut and peeled potatoes
- butter
- milk
- one egg for each sausage round

Directions

- A pound of thin sausage is cut into pieces of about 25 centimeters, rolled into rounds, pinned with two toothpicks and fried in oil.
- Separately, three quarters of a pound of cut and peeled potatoes are cooked in water and salt
- They are drained once cooked and flattened with a puree machine or with a fork
- Add four tablespoons of butter and half a cup of hot milk, season with a little salt and keep warm.
- One egg is fried for each round of sausage.
- Once everything is ready, the sausage rounds are arranged in a dish, the fried eggs are placed on top and the purée around them.

