

VENISON SAUSAGE AND OLIVE PASTA

WHAT YOU'LL NEED

- Venison mushroom and thyme sausage, sliced
- Onion, finely sliced
- Garlic, crushed
- Basil, roughly chopped
- Black olives, pitted
- Chanterelle mushrooms
- Spinach
- Tomato Passata
- Anster cheese
- Roasted garlic rapeseed oil

WHAT TO DO

1. Cook your chosen pasta shapes as per their cooking instructions and set to one side until needed.
2. Heat the oil and add the sliced sausage to gently seal.
3. Add onions and garlic, cooking until soft
4. Add the chanterelle mushrooms and black olives to cook gently.
5. Finally add the passata, spinach and basil, seasoning to taste.
6. Reheat your pasta and cover with the sauce, then serve!

Chef's Tip: Simple sauces – such as Pesto – are ideal for long and thin strands of pasta (such as Spaghetti, Vermicelli and Bucatini). Thicker, tomato-based sauces work better with thicker pasta such as Tagliatelle and Pappardelle. And if your sauce is extra thick with chunky ingredients, use tubular and twisted pastas - Penne, Rigatoni, Fusilli and Farfalle - as the sauce will really stick to it.



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