

Sausages with Wild Mushroom and Spaghetti



Ingredients

300g spaghetti
1 tbsp rape seed oil
8 spicy sausages, casings removed
1 small onion, peeled and chopped
1 stalk celery, thinly sliced
200g sliced wild mushrooms
2 cloves garlic, peeled and chopped
4 vine tomatoes skinned and chopped
1/2 cup dry white wine
150ml double cream
3 tbsp chopped fresh parsley
Sea salt and black pepper

Method

Bring a pot of salted water to a boil; add the pasta and cook as the label directs. Reserve 1 cup of the cooking water, then drain the pasta.

Meanwhile, heat the olive oil in a large frying pan over medium-high heat. Add the sausages and cook, stirring, until browned, 3 minutes. Increase the heat to high; add the onion, celery and wild mushrooms and cook, stirring, until tender, 4 minutes. Add the garlic and cook for 1 minute.

Reduce the heat to medium high; add the tomatoes and wine and cook, stirring occasionally, until the liquid is reduced by half, about 5 minutes. Add the cream and cook until slightly thickened, about 4 minutes. Stir in the parsley and reduce the heat to low.

Add the pasta to the frying pan and cook, tossing, until it absorbs some of the sauce, 2 to 3 minutes. (Add some of the reserved pasta cooking water to loosen, if needed.) Season with sea salt and black pepper.

Shopping list

Browse our local suppliers to make your shopping list.