

SEPTEMBER RECIPE

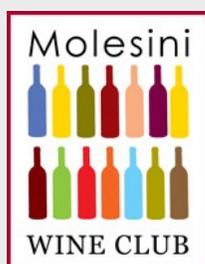
RECOMMENDED PAIRING: 2015 FERTUNA MESSIHO MERLOT DOC

INGREDIENTS

- 15g butter
- 1 small onion, finely chopped
- 1 large garlic clove, diced
- Salt & freshly ground pepper
- 8 breakfast sausages, squeezed out of their skins and broken into 1 cm pieces
- Pinch nutmeg, freshly grated
- 225ml (8fl oz) cream
- 2 teaspoons fresh sage, chopped
- 1 teaspoon fresh thyme, chopped
- 100g (3oz) Gruyere or parmesan cheese
- 500g (1lb) dried pasta such as fusilli or penne

SERVING SIZE

4-6 people



SAUSAGE & SAGE PASTA



HOW TO PREPARE

Place the butter in a wide pan on medium heat. When the butter melts and starts to foam, add in the onion and garlic, and season with salt and pepper. Turn the heat down to low, place a lid on top and cook for about 5-7 minutes until the onions have softened. Turn the heat up to medium again and then add in the sausage pieces and the nutmeg.

Stir over the heat for a few minutes, until the sausages have lost their raw color on the outside, then pour in the cream and the chopped sage and thyme, and simmer, uncovered, for a few minutes until the sauce has thickened slightly.

Add half the grated cheese and season the pasta sauce to taste. Set aside until you're ready to use it.

Cook the pasta in a large pot of boiling, salted water until al dente, then drain -- leaving about 50ml (1.5fl oz) of the cooking water in with the pasta. This will prevent it sticking together if it is sitting around for any amount of time. Tip the cooked pasta into the hot sauce -- or vice versa -- toss to mix, then scatter the remaining grated Gruyere over the top, and serve.