

Venison & Asparagus Carbonara



Ingredients

500grams venison sausages
500 grams fresh fettuccini pasta
1 bunch of fresh asparagus
½ cup bacon pieces
6 button mushrooms

Sauce

600ml cream
1 cup grated cheese
1 tsp seeded mustard
1 egg



Method

Fry bacon pieces and venison sausages until golden brown and then add mushrooms to sauté for two minutes. Remove ingredients from heat and cut sausages into 2cm pieces. Bring water to boil and cook pasta for recommended time, drain and return to pot. Add cream, grated cheese, mustard and egg to pasta and bring to the boil. Stir continuously until cream thickens. Remove from heat and toss sausage pieces, bacon, mushroom and steamed asparagus through pasta and sauce. Serves 6.