Berliner
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Biltong Pasta Sauce

Turn an ordinary pasta night into an extraordinary meal occasion with this deliciously rich biltong pasta sauce. Whether it's with fettucine, spaghetti, fusilli, or farfalle, this thyme-infused cream sauce with Dijon mustard, button mushrooms, and salty biltong is the perfect Italian-South African pairing.

Ingredients

1 Tablespoon olive oil

½ onion, finely chopped

½ teaspoon dried thyme

2 garlic cloves crushed

250g button mushrooms halved

½ lemon squeezed

1 teaspoon Dijon mustard

200g moist sliced biltong

500ml cream

1 teaspoon chicken stock powder

1 Tablespoon chopped parsley

1 tablespoon chopped chives

Salt and pepper to taste

Method

Heat the olive oil in a saucepan and fry the onions, garlic and thyme until the onions are glassy. Add the mushrooms and saute until the mushrooms are cooked.

Add the lemon juice, mustard and biltong and saute for a few minutes.

Add the cream and chicken stock and allow the sauce to gently bubble and thicken

Season with salt and pepper to taste and add the fresh herbs

Boil the pasta until cooked and pour over the sauce and mix well.

Serve immediately

Prep time 15 minutes. Cooking time 15 minutes

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