



WÄINZOSSISS MEATBALL PASTA

Serves 2 – Quick & Easy

3 Wäinzossiss
300g spaghetti
1 tbsp sunflower oil
10g butter
1 tbsp Dijon mustard
1 tbsp Luxembourgish mustard
1 tbsp coarse grain mustard
100ml white wine
200ml cream
salt and pepper

Slice open the sausages, remove and discard the casing. Break of walnut-sized pieces of sausagemeat and roll into meatballs between your hands (approx.. 12g per meatball).

Boil the spaghetti in salted water until al dente, meanwhile, prepare the sauce.

Heat the sunflower oil and butter in a frying pan. Fry the meatballs for 5 minutes, turning regularly, until evenly browned. Put onto a plate and set aside.

Add the 3 types of mustard and the wine to the pan and cook for 2 minutes. Add the cream, season with salt and pepper and simmer the sauce for about 5 minutes until it has thickened.

Add the meatballs to the sauce and toss.

Drain the spaghetti and mix with the sauce and meatballs. Divide between two plates and serve immediately.

Serve with a green salad.

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