

Spaetzle with Sausage, Basil and Mustard

1 pound Bechtle Spaetzle
1 tbsp extra virgin olive oil
8 hot italian sausages, casings removed and crumbled
3/4 cup dry white wine
3/4 cup heavy cream
3 tbsp Hengstenberg hot mustard
pinch red pepper flakes
1 cup fresh basil, chopped

-Bring a large pot of water to a boil, and cook pasta till al dente. While the pasta is cooking, heat oil in a pan and cook sausage for about 5 minutes. Then add wine and let simmer for 2 minutes. Scrape all of the brown sausage bits off of the bottom of the pan. Add cream, mustard, pepper flakes, and let simmer for another 4 minutes. Toss cooked pasta and fresh basil into sauce. Transfer to bowls and serve.

Serves 4