

SOMERSET GOATS CHEESE CAPRICORN

STARTER

2) Spaghetti with Capricorn and Rocket Sauce

Serves 4 as a starter

Ingredients

1tbsp olive oil
100g chestnut mushrooms, thinly sliced
150g Capricorn Goats Brie, rind removed
1 x 200g tub half fat crème fraiche
80g fresh rocket
250g fresh spaghetti
freshly chopped parsley to garnish

- Heat the oil and sauté the mushrooms until soft
- Stir in the cheese, crème fraiche and heat gently to allow the cheese to melt, stirring all the time
- Stir in the rocket, seasoning and heat
- Cook the pasta in a large pan of boiling water
- Drain the pasta and toss with sauce, sprinkle with parsley just before serving