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## **Smoked Venison Penne**

### **Ingredients**

(Serves 4)

Preparation and cooking time: 20 minutes.

250g Penne pasta

1 tbsp olive oil

2 shallots, chopped

150g mushrooms, sliced

1 garlic clove, chopped

100g Rannoch Smokery Cold Smoked Venison, cut into strips

2 egg yolks

125 mls (5 fl oz) double cream

Handful of flat leaved parsley

25 g (1 oz) parmesan cheese

### **Method**

Heat the olive oil in a large frying pan, add shallots, mushrooms and garlic and fry till shallots are cooked and golden

Toss in strips of Rannoch Smokery Cold Smoked Venison,

Take the pan off the heat

In the meantime, cook the pasta according to the pack instructions

Mix the cream and the egg yolks in a bowl and season to taste.

Add the egg and cream mixture to the shallots and mushrooms, then toss in the drained pasta.

Add chopped parsley and stir through

Garnish with some extra Rannoch Smokery Cold Smoked Venison, and top with grated parmesan cheese.