



Alpaca & Mixed Mushroom Stroganoff

Ingredients

500g Alpaca fillet or backstrap
250g Portobello Mushrooms (Pure Mushrooms)
150g Choice Mushrooms
3 cloves of garlic (Bull Creek Organic Farm)
1 large brown onion (Bull Creek Organic Farm)
100ml Olive Oil (Willunga High School)
500ml beef stock or broth (Little Acre Foods)

200ml Sour Cream
2 tablespoons Dijon Mustard
2 tablespoons plain flour
500g fettucine
50g Parsley (Herbivorous)
Salt & Pepper

Method

Bring a pot of salted water to the boil.

Slice onion and dice garlic.

Wipe mushrooms clean, chop if desired into bite sized pieces.

Chop parsley.

Slice Alpaca into strips.

Put pasta into rapidly boiling water.

Heat a heavy based fry pan on high and add oil.

Add Alpaca and fry on one side until golden brown. This may be best done in two lots.

Remove Alpaca, add more oil if required and then add mushrooms. Pan fry mushrooms for approximately 5 minutes or until golden brown.

Reduce heat, add onion and garlic and sauté for 3 minutes.

Sprinkle flour in and stir to coat all ingredients.

Add stock, return heat to high.

Add mustard, stir.

Reduce stock by half and return Alpaca to pan.

Add sour cream, stir, and allow to warm through before adding parsley, seasoning with salt and pepper and tossing with pasta.