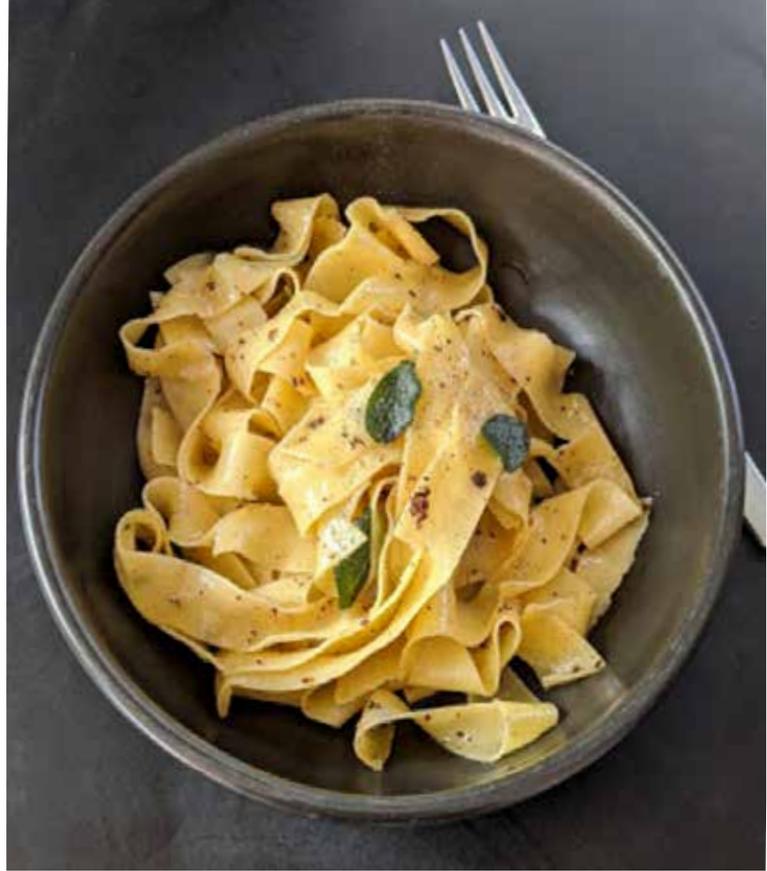


PASTA WITH BURNT BUTTER & SAGE

The key to making this simple pasta with burnt butter and sage sublime is to cook your butter until it's nut brown but not burnt. Let the sage leaves crisp up in the brown butter before swirling in the almost-cooked pasta and a little pasta water to help bring the sauce together. I use tagliatelle in this video but it's great with any pasta - try gnocchi and tortellini.



Serves: 1 or more

Time: 20 minutes



INGREDIENTS

100 grams (3.5 oz) pasta per person
50 grams (1.8 oz) butter per person
5 sage leaves per person
salt, to taste
lemon zest, optional
pepper, optional



METHOD

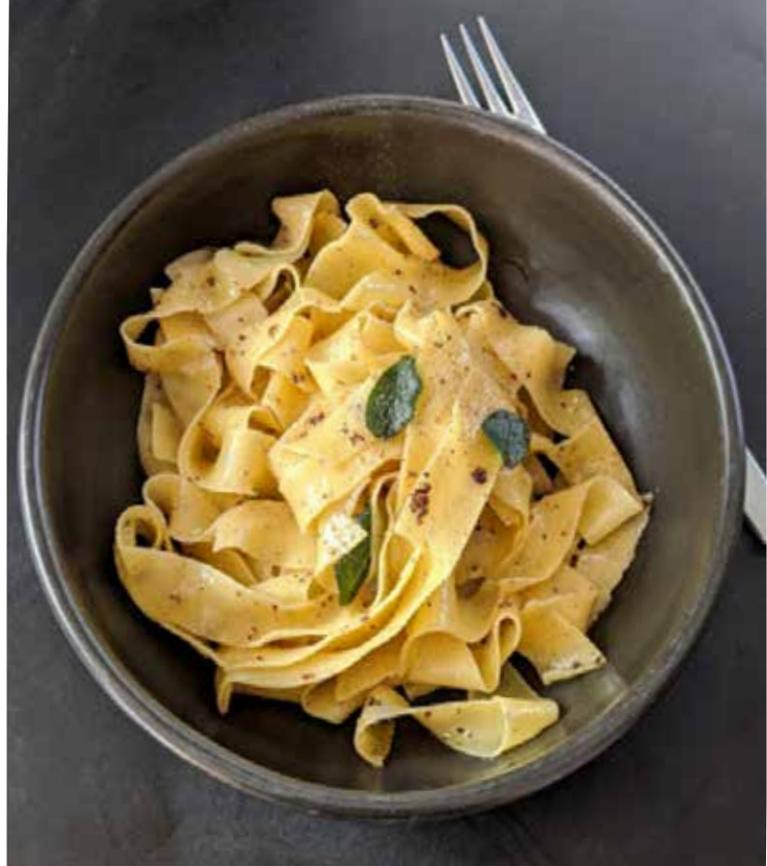
1. Cook pasta in plenty of heavily salted boiling water until almost cooked, ie a minute before al dente, then drain.
2. Melt butter over medium-high heat and continue to cook, swirling often, until foaming and starting to brown.
3. Add sage leaves and cook, swirling occasionally, until sage leaves are crisp.
4. Season to taste.
5. Add drained pasta with a few splashes of pasta water to burnt butter and swirl to emulsify the liquid and coat the pasta. Serve immediately, with finely grated lemon zest and freshly ground pepper, if desired.

Variations

- Add finely chopped garlic along with the sage.
- Reserve pasta water and add 1/2 to 1 cup to brown butter mixture before adding pasta. Heat and stir to emulsify, then add pasta.
- Add grated parmesan to brown butter sauce along with water, or sprinkle generously over finished dish.

PASTA WITH BURNT BUTTER & SAGE

Serves: 1 or more



SHOPPING LIST:

- Pasta (100 grams / 3.5 oz) per person
- Butter (50 grams / 1.8 oz) per person
- Sage leaves (5) per person
- Salt
- Lemon zest (optional)
- Pepper (optional)



NOTES & TIPS: