

BARBETTA

BURNT BUTTER & SAGE SAUCE

Serves 2

What you'll need:

- 100g salted butter
- 15 sage leaves, torn
- 20g grated parmesan
- Freshly ground black pepper & salt to taste

Throw it together:

1. Over low heat, melt the butter with the sage in a small saucepan until the butter is lightly golden. Remove sage and set aside for later
2. Continue to cook until the butter is golden brown. Add 150ml of boiling salted water from your pasta
3. Remove from heat and stir through a small pinch of sea salt, or to taste. Add your cooked pasta to the sauce and stir through. Add parmesan and garnish with sage to serve.