

SIMPLE BUTTER AND SAGE SAUCE



Ingredients (serves 2 to 4 people):

100 g unsalted butter
8 fresh sage leaves
80 ml of hot vegetable stock
50 g grated Parmesan cheese
Grated Parmesan cheese to serve to taste
Black pepper to taste

Salt to taste

400 g of stuffed pasta or short pasta

Preparation:

1. Put butter and sage leaves in a skillet.
2. On medium heat allow butter to melt.
3. After that, add the hot vegetable stock and add the Parmesan cheese.
4. Season with salt and pepper.
5. Put the stuffed pasta and mix well over the heat until you get a rich creamy sauce.
6. Serve immediately with Parmesan cheese to taste.
7. If you use a stuffed paste you should be careful as they are very delicate.