

Browned Butter and Sage Sauce

Ingredients

150g butter

½ cup of loosely packed sage leaves

2 cloves of garlic

50g parmesan cheese

What to do:

- 1) Pick sage leaves off stems, wash and spin dry
- 2) Tear sage into course pieces
- 3) Crush garlic
- 4) Finely grate parmesan (and save to sprinkle over the final dish)
- 5) Heat butter in a large fry pan over medium heat
- 6) Add the garlic and sweat down for a few minutes
- 7) Add sage and cook stirring until the butter is a golden brown colour, 2-3 minutes
- 8) Remove from the heat and set aside

Cook the Gnocchi

