

Cavatelli, sage butter and Parmesan

Recette pour 4 personnes

Description

When Italy comes home with you... gluten free recipe

L'idée déco

You can serve the sauce with any other fresh herbs if you like to change things up.

Ingrédients

Cavatelli

- 1 Unit(s) Egg
- 115 Gr Ricotta
- 5 Gr Salt
- 225 Gr Fine cornmeal

- 4 Tbsp Grated parmesan

- 3 Tbsp Clarified butter
- 0.50 Unit(s) Lemon juice
- 2 Clove(s) Chopped garlic

Garnish

- 8 Leaf(ves) Sage

Préparations

Temps de préparation **45.00 mins**

Cavatelli

Strain the ricotta to remove excess water. Combine the cheese and eggs in a mixing bowl. Set aside. Combine the salt and flour and place it on a flat work surface, making a well in the middle. Pour the liquids into the center of the well and incorporate all of the ingredients until you reach a smooth consistency. Roll the dough into a cylinder roughly 1cm in diameter and cut into small tubes. Shape the cavatelli. Cook in boiling salted water for about 3 minutes.

Garnish

Finely cisel the sage leaves and keep aside with chopped garlic.

Pour the clarified butter in a hot pan. and brown the cavatelli.

Season with salt and pepper and add garlic with lemon juice, Cook for 1 minute or 2.

Add the sage, mix and serve in the plates.

Add some Parmesan on top.

Bon appétit!