

Cavatelli, sage butter and Parmesan

Recipe for 12 tapas



Description

When Italy comes home with you

Note

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

Ingredients

Cavatelli

- 2 Unit(s) Egg
- 230 Gr Ricotta
- 10 Gr Salt
- 450 Gr Fine semolina

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- 4 Tbsp Grated parmesan
- 8 Leaf(ves) Sage

Sauce

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

Preparation

- Preparation time **45 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!