

Sage and brown butter sauce

From the garden: sage

Equipment: Measuring scales Frying pan Wooden spoon Pasta scoop Tea towel 4 x serving bowls	Ingredients: 150g butter 20 sage leaves Salt, to taste Optional Snow peas, chopped Broad beans, peeled
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What to do:

1. Heat the butter over medium heat in a frying pan.
2. Just when it starts to sizzle, add all your sage leaves.
3. Continue to cook and stir the pan.
4. It will crackle and pop as the sage leaves crisp up.
5. You need to keep stirring, so you can see the bottom of the pan. We want specks of brown to happen. As soon as this starts turn the heat off.
6. It is ready. If you want to add snow peas or broad beans or both. Get them ready to cook with the pasta and then we'll mix it all together in the pan. And serve in 4 bowls for the table.