

## **Burnt Sage and Butter Sauce**

Up to 30 tastings

### **Ingredients**

50 sage leaves

200 g butter

Freshly ground black pepper

### **Method**

1. Weigh the butter and add to frying pan.
2. Cut the sage leaves finely with scissors. Add the leaves to the butter.
3. Turn the heat up a little and fry the leaves until crisp and the butter has become a medium brown colour.
4. The cooked gnocchi can be added to the pan to keep warm.