

Sage Brown Butter

1 stick organic salted butter
14 leaves fresh sage or to taste
freshly cracked black pepper to taste
1/2 lemon optional
3/4 lb ravioli or potato gnocchi.

1. Cut the butter into large pieces and add it to a light-colored pan over medium low flame.
2. As soon as the butter starts to foam up add the sage leaves, (make sure they are dry) and cook together for 3 to 5 minutes. The butter will foam up and start turning brown (noisette). Do not touch it, and do not stir.
3. The moment the foam subsides, remove it from heat. The sage should be crispy by now. Hit it with a squeeze of lemon juice if you prefer and serve it over cooked ravioli or gnocchi.
4. When cooking the pasta make sure to reserve a little bit of the pasta water.
5. Add the cooked pasta to the butter sage sauce and gently toss to coat. Add a little bit of the reserved pasta water if needed to loosen up the sauce.
6. Serve with freshly cracked black pepper on top.

Acorn Gnocchi

1 cup Acorn Flour
1 cup of AP Flour
12 oz or 1 ½ cup Ricotta Cheese
Salt, to taste
2 Egg Yolks
1 whole Egg
Extra ½ cup flour for dusting board and drying out dough
Parmesan Cheese

1. Pulse ricotta and salt in a food processor, or whip by hand in mixing bowl to form a well-mixed and seasoned mix.
2. Add the egg yolk and whole egg. Pulse more stir to incorporate.
3. Dust a clean surface with flour. Mix flours together and cut half of flour onto the work surface.
4. Turn ricotta mixture out onto flour mix. Repeat with remaining flour, Mix and then knead by hand until flour and ricotta mixture are incorporated. Dough should not be sticky but soft. If it is too sticky, add flour.
5. Flatten the mix into a rectangular shape and cut 1 X 1 1/2-inch strips. Roll strips into logs.
6. Cut logs into 1-inch gnocchi, keeping the pieces well coated with flour to prevent sticking.
7. Bring a large pot of salted water to a boil. Cook gnocchi until they rise to the surface. Drain.
8. Heat sauce, add on top. Top with Parmesan cheese.