

This one
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Spaghetti with sage



About 15 minutes



Calories per portion: 515

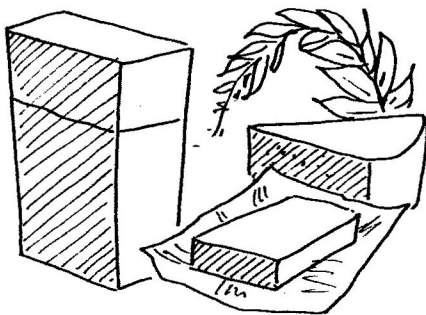


Orvieto classico (Umbria) (white)

For four: ^{1/2} pound spaghetti - 4 tablespoons butter - 6 fresh sage leaves or 2 teaspoons dried sage leaves - grated Parmesan cheese - salt and pepper.

Instructions: Heat the butter over low heat until it starts to foam; add the sage leaves and stir; cook for 5 minutes. Remove the sage leaves and add salt and pepper to taste.

Cook the spaghetti in abundant, salted, boiling water until firm to the bite; drain and sprinkle with Parmesan cheese. Pour the sauce over the spaghetti and toss through. Serve in heated bowls (placed in hot water then dried). Add more Parmesan cheese to the top.



Spaghetti with egg sauce



About 15 minutes



Calories per portion: 518



Castel del Monte rosato (Apulia) (rosé)

For four: 1 pound spaghetti - 4 tablespoons grated Parmesan cheese - ¹/₄ cup diced parsley - 6 tablespoons butter - salt and pepper.

Instructions: Cook the pasta in abundant, boiling, salted water while you prepare the sauce. Melt the butter in a small pan over low heat. Beat the eggs and add the salt and pepper and the parsley with the Parmesan cheese. Drain the spaghetti and transfer into a preheated serving bowl. Pour the sauce over the pasta and toss; allow to thicken (2 minutes). Add more cheese if desired.

