



Sage Beurre Noisette

INGREDIENTS

- 150g butter
- 3 sprigs of sage



Serves: 4



Prep Time: 5 min



Cooking Time: 5 min

METHOD

1. Melt the butter over medium heat. Swirl the pan occasionally to be sure the butter is cooking evenly. As the butter melts, it will begin to foam. The colour will progress from lemony-yellow to golden-tan (toasty-brown).
2. Remove from heat and add sage sprigs immediately.
3. Ready to use. Enjoy!



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