

The Martini House, St. Helena, CA
Saffron Tagliatelle with Sage, Garlic and Dried Chilies
Paired with
Crocker & Star 2000 Stone Place Cuvee

Serves 4

Ingredients:

12 oz. dried saffron tagliatelle pasta noodles
8 leaves of fresh sage cut into chiffonade or thinly sliced
2 cloves garlic peeled and sliced thinly
1 – 2 small dried chilies sliced thinly
1 cup grated parmesan cheese
6 oz. unsalted butter
2 oz. extra virgin olive oil
Salt and fresh ground white pepper

Preparation:

Bring 6 quarts of salted water to a boil, and cook pasta al dente. While pasta is cooking, heat up olive oil in a sauté pan over low heat, add garlic and cook gently two minutes. Add sage and chilies and cook one more minute and remove from heat.

Drain pasta and reserve $\frac{3}{4}$ cup hot cooking water in the pot. Over low heat stir in butter and cheese to make the sauce. Add pasta back in with garlic, sage and chilies. Season with salt and pepper and serve.