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Recipe number one hundred and two

Pasta corta con la salvia Rigatoni with sage sauce

The comfort dish for young and old.

Ingredients for 4 people

100 g	cream
60 g	milk or vegetable stock
50 g	grated parmesan
7 g	very finely chopped fresh sage leaves
some	cornflour or rice flour

Bring the cream and the milk or vegetable stock to the boil together, thicken with a little cornflour or rice flour and stir in the parmesan and the sage.

That's it!

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VERONICA'S TIP

We really do weigh the sage leaves!
It has proved its worth.
After all, how much is «a handful»?
The sauce must smell intensely of sage,
but it should not be overpowering either.