

Cabbage, Sage & Potato with buckwheat pasta

Equipment:

pasta pot & lid, knife, chopping board, scales, bowl, colander, non-stick frying pan, salad spinner

Ingredients:

300gms waxy potatoes
300gms cabbage
a very generous glug of olive oil
50gms unsalted butter
12 sage leaves
2 garlic cloves
100gms fontina cheese
50gms parmesan cheese, grated
salt and freshly ground pepper

method:

Fill the pasta pot with water up to the handles, and put on heat to boil. Add ½ tspn of salt.

Peel, wash and cut the potatoes into bite-sized pieces. Cut the cabbage into bite-sized pieces, cutting any of the thicker stalks a little smaller.

As soon as potatoes and cabbage are ready, and the water is boiling, put the potatoes in the pasta pot and cook for 5 minutes.

Add cabbage and cook for another 5 minutes. Tip into a colander and drain.

Wash and spin dry the sage leaves.
Peel and crush garlic.

Chop fontina into small pieces (it's difficult to grate), and grate parmesan.

In the frying pan, melt the butter in with the oil. Add the sage leaves, and cook 2 to 3 minutes.

Stir through the garlic, quickly; then stir in the potato and cabbage.

When the pasta is ready, tip into pan and toss through. Stir through the cheeses.

Grind in some pepper and taste for salt.

Tip into a warmed serving bowl and serve.