

# Camille's Italian American Cooking

## *Pappardelle with Walnut and Sage Sauce*

2 tablespoons butter

1/4 cup walnuts, chopped

1 shallot, chopped

2 tablespoons fresh sage

1/2 cup dry white wine

2/3 cup heavy cream

1/2 pound pappardelle (wide, flat pasta)

Parmigiano-Reggiano cheese, grated

In a large pot, boil water for the pappardelle. When water begins to boil, add salt liberally. Let water return to a boil, and cook pappardelle until al dente. Reserve a cup of the pasta water and set aside. In a large sauté pan, warm butter over medium heat. Add walnuts and cook until toasty. Add shallots and sage and cook until shallots are tender. Stir in wine and heavy cream. On high heat, whisk for a few minutes until boiling. Lower heat, and drain the pappardelle. Add the pasta to the sauté pan. Toss ingredients together and add the reserved pasta water, as needed. Sprinkle with Parmigiano-Reggiano cheese.

*Camille's Tip: Unless specifically called for, it is best to never chop sage in a recipe, as it will yield a very strong flavor. Allow the leaves to stay whole.*