



BUSI·JACOBSOHN

WINE ESTATE

**FETTUCCINE WITH
ENGLISH SPARKLING WINE
CREAM SAUCE**

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INGREDIENTS:

1 tablespoon Extra Virgin Olive Oil
2 tablespoons butter
2 large shallots, finely chopped
3 to 4 cloves garlic, finely chopped
3 to 4 small sage leaves, very thinly sliced
1 cup Busi Jacobsohn Brut
1 cup crème fraîche
1/2 cup gorgonzola dolce
A fat handful freshly grated Parmigiano-Reggiano, plus more for topping
Salt & ground black pepper to taste
300-400g egg Fettuccine or Pappardelle
Garnish flat-leaf parsley

INSTRUCTIONS:

1. Salt the boiling water, add the pasta and cook until al dente.
2. Meanwhile in a large skillet, heat the olive oil, over medium-low. Add the butter and when the foam begins to subside, add the shallots, garlic and sage. Stir until soft, 1-2 minutes.
3. Add the Busi Jacobsohn Brut and simmer until reduced by half, about 4 minutes.
4. Stir in the cream and let the sauce bubble until thickened, 6-8 minutes.
5. Add both cheeses and stir until melted. Remove pan from heat.
6. When the pasta is ready, drain and add the pasta to the sauce.
Toss with tongs until coated evenly.
7. Season with extra salt and pepper to taste.
8. Garnish with fresh herbs.

Note:

Serve immediately and enjoy with a glass of perfectly chilled Busi Jacobsohn Brut.