



Pizzoccheri della Valtellina

1 In a small pan, melt the butter together with the cloves of garlic and the sage leaves. Keep on low heat while continuing with the next steps. The butter will have plenty of time to simmer and get infused with garlic and sage, but keep an eye on it, to avoid burning it (it should not get dark!). Crush or slice the cloves if you're in for an extra garlic kick.

2 Meanwhile turn to the other ingredients: Wash, peel and cube (about thumb size) the two raw potatoes, wash the chard and grate the cheese (I used Parmegiano Reggiano and Fontina).

3 Bring a large pot of water to a boil and add a generous pinch of salt. The only possibly tricky thing about this recipe is the cooking process as such, as it is done in one single pot. Depending on the ingredients you use (fresh pasta versus dried pasta, chard versus baby chard versus savoy cabbage, big potato cubes versus thin slices) you should spend a thought or two about the order you add them to the boiling water. In the end, everything should be cooked to the point without any ingredient overcooked.

4 Drain the cooked vegetables and pasta and layer them with the mixed grated cheese in a huge serving bowl, ending with a layer of sprinkled cheese.

5 Discard the garlic and sage from the hot butter and - now this is my favorite part - pour this sinfully rich concoction over the layers and see everything melt together under the butter's heat.

6 Add some freshly ground black pepper and a pinch of freshly ground nutmeg (if desired) - serve immediately and *get some comfort* !



Pizzoccheri della Valtellina

Recipe source: adaptation of Hande's recipe

Required time: 20-30min.

Ingredients (serves 3-4 comfort seekers):

- * 125g butter
- * 5 large leaves of fresh sage
- * 2 cloves of garlic, peeled
- * 2 mid- sized potatoes, peeled, cut in cubes (~thumb size)
- * 300g Pizzoccheri (dried buckwheat pasta)
- * 2 handful of baby chard, washed (or regular chard, savoy cabbage)
- * 200-250g freshly grated cheese, mix 2 different ones (Bitto, Fontina, Parmesan or mountain cheese)
- * sea salt and freshly ground black pepper
- * optional: a pinch of freshly ground nutmeg