15 min | 4 servings | Vegetarian

Spaghetti with butter sauce

A butter sauce that never splits, not even when you reheat it.



INGREDIENTS

- 350 g spaghetti
- 200 g cold butter, cubed
- 90 g water
- 80 g re.garum Milk
- 10 g cornstarch
- 0.6 g baking soda (a pinch)

Contains: gluten, milk

METHOD

1. Bring the pasta water to the boil. No need to salt it.
2. In a small pan, whisk together the water, re.garum Milk, cornstarch and baking soda.
3. Heat over a medium flame, stirring, until it turns creamy. (3 min)
4. Take off the heat, add the cold butter and blend with a hand blender.
5. Cook the spaghetti until al dente. (9 min)
6. Drain them straight into the sauce, toss well and serve at once.

Our tip: If the sauce splits, add a spoonful of water and stir: it comes back smooth. Also great with tortellini, gnocchi and sautéed vegetables.

Chef version: Stabilised base in a Thermomix at 80 °C: 230 g water, 200 g re.garum Milk, 25 g starch, 0.4 g xanthan gum, 1.5–2 g baking soda, then 500 g cubed butter. Holds in a bain-marie through the whole service.