

Farfalle Alle Erbe Panna Rosa

(Butterfly/bowtie pasta with herbs, fresh tomatoes, and cream)

1 lb farfalle (bowtie) pasta

4 Tbsp butter

2 tsp finely chopped fresh basil

1 tsp finely chopped fresh rosemary

1 tsp finely chopped fresh sage

½ tsp beef bouillon cube

2 lb fresh ripe plum tomatoes,
peeled and cut into ¼ dice (or use canned)

salt and pepper

½ cup heavy cream

Pour 4 quarts water into a large pot and place over a high heat. Melt the butter in a large skillet over a medium heat. Add all the herbs and the bouillon cube; stir with a wooden spoon until the cube has dissolved completely, about 1 minute. Be careful not to let the butter burn. Add the tomatoes; season with salt (about 1 tsp) and black pepper. Cook until they have reduced and separated from butter, 5 to 10 minutes. Raise the heat to medium-high and pour in the cream. Cook, stirring frequently, until it has reduced by about half, then remove the skillet from the heat and set aside. When the water for the pasta is boiling, add 1 Tbsp of salt to the boiling water and drop in the pasta all at once, stirring well. When the pasta is cooked, drain it and toss it with the sauce. If desired, serve with Parmesan cheese, chicken, and/or shrimp. Serves 4 to 6 people.