

Bolognese with Crispy Sage Butter Topping

A classic bolognese rich with savory meat sauce, finished with a simple yet unique crispy sage butter topping that adds an aromatic, slightly nutty crunch. This easy twist elevates the traditional dish with minimal effort.


30 min

Total time

Easy

Difficulty

550

kcal / serving

Ingredients

- 100g ground beef
- 1/4 cup crushed tomatoes
- 1 small onion, finely chopped
- 1 clove garlic, minced
- 1 tbsp olive oil
- Salt and pepper to taste
- 2 fresh sage leaves
- 1 tbsp unsalted butter
- Cooked pasta (for serving)

Steps

- 1 Heat olive oil in a pan over medium heat. Add chopped onion and garlic, sauté until translucent.
- 2 Add ground beef, cook until browned.
- 3 Stir in crushed tomatoes, salt, and pepper. Simmer gently for 15 minutes.
- 4 Meanwhile, melt butter in a small skillet over medium heat.
- 5 Add sage leaves to the butter and cook until the leaves are crispy, about 2-3 minutes.
- 6 Remove crispy sage and place on paper towels to drain.
- 7 Serve bolognese sauce over cooked pasta.
- 8 Top with crispy sage leaves and drizzle the sage-infused butter over the dish for extra flavor.