

## Pasta with saffron sauce and leeks

Henri T. de Hahn

Serves 2

Fresh pasta, linguine or fettuccine preferably  
½ shallot thinly sliced  
2 tablespoons butter  
½ - ¾ cup heavy cream  
Pinch of saffron  
Kosher salt  
Fresh ground pepper  
1 leek stem thinly sliced  
Parmesan for flavor



Photograph: Henri T. de Hahn

1. Bring water to boil and salt lightly. Cook pasta accordingly to package instructions
2. In a frying pan, melt 1 Tbsp. of butter and cook the shallot. Do not let them burn
3. Pour cream over and let cook till consistency is thick. Add saffron during the process. 5-7 minutes
4. In another frying pan, melt the remaining butter and cook the leeks till some of them are nicely browned. Remove immediately from heat and set aside.
5. Set pasta on individual plates, pour saffron sauce over pasta and gently set the leeks over the dish and sprinkle with Parmesan
6. Serve immediately.