

SAGE & BROWN BUTTER BISCUITS

Biscuits au Beurre Noisette et à la Sauge

Source: The Gilded Table – October Edition

Prep Time: 20 min | **Cook Time:** 15 minutes

Yield: Serves 8–10 biscuits



Recipe Description

Buttery, flaky biscuits infused with nutty brown butter and fresh sage. These golden rounds are rustic yet refined — the perfect woodland companion to stews, ragouts, or simply enjoyed warm with a pat of butter and a drizzle of honey.

Ingredients

- ½ cup (1 stick) unsalted butter
- 2 cups all-purpose flour
- 1 Tbsp baking powder
- 1 Tsp salt
- 1 Tbsp sugar
- 2 Tbsp fresh sage, finely chopped
- ¾ cup whole milk (plus extra if needed)

Directions

1. Brown the butter:

In a small saucepan, melt butter over medium heat until golden brown and nutty in aroma. Set aside to cool slightly.

2. Mix the dry ingredients:

In a large bowl, whisk flour, baking powder, salt, sugar, and sage.

3. Bring the dough together:

Pour in cooled brown butter and milk. Stir gently until just combined (dough should be slightly shaggy).

4. Shape & cut:

Turn dough onto a floured surface, pat into a ¾-inch thick circle, and cut into rounds with a biscuit cutter (or rustic squares with a knife).

5. Bake to golden:

Place biscuits on a parchment-lined sheet. Bake at 425°F (220°C) for 12–15 minutes, until puffed and golden brown.

6. Serve warm:

Best enjoyed straight from the oven, split open with butter, honey, or a spoonful of ragout.



 **Notes**

- **Variation:** Add a pinch of cracked black pepper or Parmesan cheese for extra depth.
- **Make-Ahead:** Freeze unbaked biscuit rounds — bake straight from frozen, adding 2–3 minutes to the cook time.
- **Pairing:** A natural partner for Woodland Cassoulet or Venison Ragout.