

Gourmet Broccoli Pasta: An Easy Fancy Dinner You Can Make Tonight

Who says “fancy” can’t be “easy”? This **Gourmet Broccoli Pasta** recipe shatters that myth, transforming humble ingredients into an elegant, sophisticated dish perfect for an easy fancy dinner. This isn’t your average weeknight pasta. By introducing elevated components like creamy burrata, toasted pine nuts, and a bright white wine sauce, you create a meal that feels special occasion-worthy, yet comes together in about 30 minutes. It’s the perfect recipe for a date night in, entertaining guests, or simply treating yourself to something a little more luxurious without all the fuss.

What Makes This Broccoli Pasta “Gourmet”?

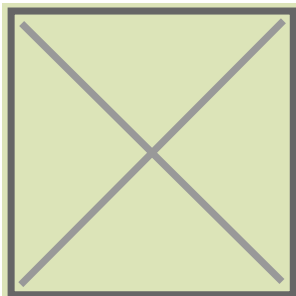
The term “gourmet” simply means taking everyday ingredients and elevating them through technique and complementary flavors. This recipe does exactly that. It’s the thoughtful combination of textures and flavors—creamy, crunchy, savory, and sweet—that takes this dish from simple to stunning.

The Burrata: A Creamy, Decadent Finish

The star of the show is the burrata. Added at the very end, this fresh Italian cheese, which has a solid mozzarella outer shell and a rich, creamy stracciatella and cream interior, melts slightly over the hot pasta. It creates pockets of luxurious, cool creaminess that contrast beautifully with the warm, savory pasta and broccoli.

Balancing Sweet and Savory with Pine Nuts

Toasted pine nuts are another key element. They provide a necessary textural contrast. Their buttery, nutty flavor and delicate crunch cut through the richness of the burrata. Some variations even include golden raisins, which plump up in the sauce and add tiny bursts of sweetness, balancing the savory garlic and salty cheese.



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- Author: [Aaron recipes](#)
- Total Time: [30 minutes](#)
- Yield: [4 servings](#) 1x

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Description

This Gourmet Broccoli Pasta is an easy fancy dinner you can make in 30 minutes. It features elegant pappardelle, a light white wine sauce, toasted pine nuts, and a decadent, creamy burrata topping.

Ingredients

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Scale

1x

2x

3x

- ☐ 12 oz Pappardelle pasta1/4 cup Pine Nuts1/2 cup Extra-Virgin Olive Oil4 cloves Garlic, thinly sliced1/4 tsp Red Pepper Flakes1 large head Broccoli, cut into small florets1/2 cup dry White Wine (like Sauvignon Blanc)1/4 cup Grated Parmesan Cheese1 ball (8 oz) fresh Burrata cheeseSalt and Black Pepper to tasteOptional: 1/3 cup Golden Raisins
- ☐ Cook Mode Prevent your screen from going dark

Instructions

1. Bring a large pot of salted water to a boil for the pasta.
2. In a small, dry skillet over medium-low heat, toast the pine nuts, shaking the pan constantly, for 2-3 minutes until fragrant and light golden brown. Remove immediately from the pan to a plate.
3. In a large skillet, heat the olive oil over medium heat. Add the sliced garlic and red pepper flakes. Cook for 1-2 minutes until the garlic is fragrant (do not brown).
4. Add the broccoli florets to the skillet. Sauté for 5-7 minutes, stirring, until the broccoli is bright green and tender-crisp. (If using golden raisins, add them with the broccoli).
5. Pour in the white wine to deglaze the pan. Use a wooden spoon to scrape up any browned bits from the bottom. Let the wine bubble and reduce by half, about 2-3 minutes.
6. Meanwhile, cook the pappardelle according to package directions until al dente. Reserve 1/2 cup of pasta water before draining.
7. Add the cooked pasta directly to the skillet with the broccoli. Add the Parmesan cheese and 1/4 cup of the reserved pasta water.
8. Toss everything to combine, allowing the pasta water to emulsify with the oil and create a light sauce. If it seems dry, add the remaining pasta water. Season with salt and pepper.
9. Divide the pasta among shallow bowls. Tear the burrata ball and place large pieces on top of each serving.
10. Garnish with the toasted pine nuts, a drizzle of good

olive oil, and fresh black pepper. Serve immediately.

Notes

Burrata: Do not stir the burrata into the hot pasta; serve it on top to maintain its cool, creamy texture.
Pine Nuts: Watch the pine nuts closely as they toast. They can burn in seconds.
Pasta Water: The starchy pasta water is essential for creating a light, glossy sauce that coats the noodles.

- Prep Time: 15 minutes
- Cook Time: 15 minutes
- Category: Main Course
- Method: Sauté
- Cuisine: Italian

Nutrition

- **Serving Size:** 1.5 cups
- **Calories:** 620
- **Sugar:** 9g
- **Sodium:** 400mg
- **Fat:** 30g
- **Saturated Fat:** 10g
- **Unsaturated Fat:** 20g
- **Trans Fat:** 0g
- **Carbohydrates:** 65g
- **Fiber:** 7g
- **Protein:** 20g
- **Cholesterol:** 50mg

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

The Building Blocks of an Elegant Meal

A truly “gourmet” dish relies on a strong foundation. In this case, it’s a simple, light sauce and a pasta shape that complements the other ingredients, allowing the high-quality components to shine.

Choosing Your Pasta: Why Pappardelle Works

While many broccoli pastas use short shapes, this gourmet version pairs beautifully with long, wide noodles like pappardelle or tagliatelle. These flat, ribbon-like pastas look elegant on the plate and

provide a wonderful, toothsome texture. They are sturdy enough to hold the broccoli and burrata while feeling light and delicate.

The Role of White Wine in Your Sauce

The sauce for this **Gourmet Broccoli Pasta** is light and brothy, not heavy. It starts by sautéing garlic in good olive oil, followed by the broccoli. The key step is deglazing the pan with a splash of dry white wine, like a Sauvignon Blanc or Pinot Grigio. The wine's acidity brightens the entire dish and lifts all the flavorful browned bits from the bottom of the pan, creating an instant, fragrant sauce.

Step-by-Step to a Five-Star Pasta Dish

This recipe is all about preparation. Have your ingredients prepped and ready, as the cooking process moves quickly. The goal is to have the sauce and pasta finish at the same time for a perfect, hot-toss finish.

Toasting Pine Nuts to Perfection

Your first step should be toasting the pine nuts. Do this in a *dry* skillet over medium-low heat. Shake the pan constantly. Pine nuts are expensive and go from golden to burnt in a matter of seconds. As soon as they are fragrant and lightly golden, remove them from the pan immediately onto a plate to cool.

Deglazing the Pan for Maximum Flavor

After sautéing your garlic and broccoli, the pan will have “fond,” or browned bits of flavor, stuck to the bottom. When you pour in the white wine, it will sizzle and steam. Use a wooden spoon to scrape the bottom of the pan, lifting all that flavor. Let the wine reduce by about half, allowing the raw alcohol to cook off, leaving only its bright, fruity essence.

The Art of Plating and Presentation

A “fancy” dinner is as much about presentation as it is about taste. Because this dish is so beautiful, with its vibrant green broccoli, white burrata, and golden pine nuts, it's easy to plate like a pro.

How to Serve with Burrata

Do not mix the burrata into the pasta. After you've tossed the pasta, broccoli, and sauce together, twirl a generous portion onto a plate or into a shallow bowl. Then, take half of a burrata ball (or a whole one, if you're feeling decadent) and place it right on top. Drizzle with a little extra olive oil and a crack of black pepper.

Garnishes that Elevate the Dish

A few simple garnishes complete the gourmet experience. Besides the toasted pine nuts, a sprinkle of high-quality, flaky sea salt over the burrata adds a delicious crunch. A bit of fresh lemon zest grated over the entire dish will add a beautiful aroma and a final zing of acidity. You can also pair

this with other elegant dishes, but it stands perfectly on its own, unlike our potluck-friendly [cowboy pasta salad](#).

Wine and Side Dish Pairings

To round out your easy fancy dinner, the right pairings are key. You want sides and a wine that complement the pasta’s flavor profile without overwhelming it.

Perfect Wines for Your Gourmet Broccoli Pasta

The wine you cook with is the perfect wine to drink with the meal. A crisp, dry white wine like a Sauvignon Blanc is an excellent choice. Its grassy, citrusy notes will pair beautifully with the broccoli and cut through the richness of the burrata. A Gavi from Italy would also be a fantastic, elegant pairing.

Simple Sides that Complement, Not Compete

You don’t need a heavy side dish. A simple Arugula salad dressed with lemon juice, olive oil, and shaved Parmesan is the perfect companion. The peppery bite of the arugula is a wonderful counterpoint to the creamy pasta. A few slices of crusty, warm ciabatta bread for soaking up the last bits of the white wine sauce is also a must.

Ingredient Deep Dive

This table breaks down the “gourmet” components that set this recipe apart from a standard broccoli pasta.

Component	Flavor Profile	Role in Dish
Burrata	Milky, rich, creamy	Adds a decadent, cool contrast
Toasted Pine Nuts	Buttery, nutty, sweet	Provides essential crunch and texture
White Wine	Acidic, bright, fruity	Deglazes pan, forms a light sauce
Pappardelle	Toothsome, delicate	Acts as an elegant, wide “ribbon”
Golden Raisins (Optional)	Sweet, chewy	Adds small bursts of sweetness

Fresh Burrata vs. Fresh Mozzarella

If you cannot find burrata, you can substitute it with fresh, high-quality mozzarella (preferably “bufala” or buffalo mozzarella). Tear it into large chunks and stir it in off the heat at the very end. It won’t provide the same creamy “spill” as burrata, but it will give you a delicious, milky melt.

The Case for Golden Raisins (Optional)

This is a classic Sicilian-inspired addition. The golden raisins (not the dark purple ones) are sautéed with the broccoli and plump up, adding a subtle, chewy sweetness. It might sound unusual, but this sweet-and-savory combination is a hallmark of “gourmet” Italian cooking, creating a dish with incredible complexity and depth.

Frequently Asked Questions

Question 1? Where can I find burrata cheese?

Answer: Burrata has become very popular and is now available in most major supermarkets. You can typically find it in the specialty cheese section, often near the fresh mozzarella. It's usually sold in a plastic container, submerged in water to keep it fresh.

Question 2? What's a good non-alcoholic substitute for the white wine?

Answer: To get a similar acidic "brightness," you can substitute the white wine with an equal amount of high-quality chicken or vegetable broth mixed with one tablespoon of white wine vinegar or fresh lemon juice. This will still allow you to deglaze the pan and build a flavorful sauce.

Question 3? My pine nuts burned! What did I do wrong?

Answer: You likely used heat that was too high or walked away from the pan. Pine nuts have a high oil content and toast very quickly.¹⁰ Always toast them in a dry pan over medium-low heat and do not stop shaking the pan. The second you smell them and see them turn a light golden color, remove them from the pan.

Conclusion

You don't need a culinary degree or a reservation at a fancy restaurant to enjoy a high-end meal. This **Gourmet Broccoli Pasta** proves that an easy, fancy dinner is well within your reach. By focusing on high-quality ingredients like fresh burrata and toasted pine nuts, and using simple techniques like a white wine deglaze, you can elevate a simple pasta dish into something truly special. It's a 30-minute meal that tastes like it took hours, and it's guaranteed to impress.