

Tagliatelle alla Limone

This pasta is infused with the wonderful fragrance of fresh lemons. It goes so well with a main course of fish, spot prawns, chicken, veal or lamb. It's a bit rich but could be a main course with say, an asparagus vinaigrette. If you can find Meyer lemons, they make a gorgeous sauce!

Makes 4 First Course or 2 Main Course Servings

Basic pasta dough using 2 eggs** cut for tagliatelle/fettuccine covered and set aside, covered with a towel, but not in the fridge.

Lemon Sauce:

2 Tbsp. lemon juice, Meyer lemon juice would be wonderful
2 tsp. lemon zest, finely grated
3 Tbsp butter, (scant)
3 1/2 oz. heavy cream
5 Tbsp. Parmigiano Reggiano, freshly grated
Freshly ground black pepper to taste
2 Tbsp. flat leaf parsley, chopped fine

Bring a large pot of water to a boil, add 1 Tbsp. of salt. Place serving bowl & plates in a low oven to warm.

Make the sauce:

Melt the butter over medium-low heat; add the lemon zest and cook for 2 minutes. Add the lemon juice and let evaporate. Add the cream. Reduce the heat to low to keep warm.

Cook the pasta al dente. Reserve 1/2 cup of the pasta cooking water to thin the sauce if necessary. Drain the pasta and add to the sauce. Raise the heat to medium and toss the pasta & sauce together until pasta is done to your liking, perhaps a minute or two, adding pasta cooking water if sauce requires thinning. Remove from the heat, add the grated cheese and toss together and place in a shallow heated serving bowl. Top with the chopped parsley & freshly ground black pepper. Serve it forth. I hope you love this as much as we do.

****If you would like to make your own pasta, please go to Food Processor or Stand Mixer Pasta Dough.**