

Pasta al Limone

Ingredients

Zest and juice of 2 lemons

1 cup heavy cream

1/4 cup finely grated parmesan cheese

Sea salt to taste

freshly ground black pepper

12 ounces fettuccine pasta, cooked al dente in salted water

1/4 to 1/2 cup reserved pasta water

Method

In a small saucepan combine cream, lemon zest and salt. Bring to simmer over medium heat. Add the parmesan cheese. Stir to combine.

Pour the cream sauce over the hot, drained fettuccine and add the lemon juice. Toss the pasta and sauce together. Add the reserved pasta water a little at a time until the sauce reaches the desired consistency.

Season with ground black pepper.

Buon Appetito!