

Al Limone Sauce

Serves 4



Ingredients

1 Garlic
30g Olive Oil
30g Fresh Parsley (chopped)
1 Lemon Zest & Juice
Freshly ground pepper
30g unsalted butter
120ml Double Cream
85g. finely grated Parmesan
60g Pasta cooking liquid
Salt to taste

Method

1. Add some olive oil to a pan and gently brown the garlic
2. Over a medium heat add 30g olive oil, whole lemon zest, ground black pepper, 30g butter and the 120ml of double cream, to the garlic - mix to combine.
3. Cook your fresh pasta for 1-2 mins in boiling well salted water.
4. Add the pasta to the Al Limone mix - very al dente (pasta will finish cooking in the sauce)
5. To this add, the lemon juice, a small pour of olive oil, 15g chopped parsley, 20g of parmesan cheese, and stir to combine.
6. Once everything is well combined, add up too 60ml of pasta cooking liquid to the pasta and sauce, adding a spoonful at a time - err on the side of a loose sauce, they tighten up when cooling, but if i too loose add more cheese.
7. Season with salt
8. Once the sauce is ready, serve and garnish with more cheese, parsley and grated lemon zest.

