

TAGLIOLINI AL LIMONE

TAGLIOLINI PASTA WITH LEMON SAUCE

The pasta:

2 packets “De Cecco” tagliolini con uova
1 tablespoon of salt

Ingredients for the sauce:

4 lemons (juice and peel finely sliced,
julienne)

½ cup butter

½ cup grated Parmigiano Reggiano

3 cups heavy (double) cream

A bunch of parsley, finely chopped

For the presentation:

8 pastry discs (12 centimetres in diameter
– approx 4 ½ inc.)

Lemon leaves (optional)

Warm pastry disc in low oven for 5
minutes

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Method for Pasta:

Bring at least 3 quarts of water to a rolling boil

Add salt, add the tagliolini and cook for 4 minutes
till al dente.

Drain and set aside.

Procedure for the sauce:

Melt the butter in a saucepan. Add the lemon peel
and the lemon juice separately and simmer on a
medium to high flame for 3 to 5 minutes. Add the
heavy cream and simmer for another 2 - 3
minutes. Put the previously cooked tagliolini in
the sauce adding the Parmigiano Reggiano and
toss for a minute or two until well amalgamated.

Serve the pasta in 8 portions on top of the
warmed pastry discs and sprinkle with parsley.
Arrange few lemon leaves just under the discs.