



Spaghetti Limone

1 lb spaghetti (457g)
1 garlic clove, for rubbing
lemon juice from 2 lemons, freshly squeezed
5 tablespoons extra virgin olive oil (74ml)
salt to season
1 cup parmigiano cheese, finely grated (235ml), plus extra for sprinkling
a bunch of fresh flat leaf parsley, chopped
the zest of 1 lemon, freshly grated

Com Si Fa?

- Place spaghetti in a pot of boiling salted water and stir immediately to prevent from sticking.
- Cut garlic in half and rub exposed area along the interior of a large serving bowl. This way the flavour of raw garlic will cover the inside surface of the bowl. Discard the garlic.
- Add freshly squeezed lemon juice and slowly drizzle in extra virgin olive oil while stirring. Stir well until the ingredients have emulsified.
- Mix in salt and parmigiano cheese.
- When the spaghetti is 'al dente', drain and add to the serving bowl. Mix well.
- Sprinkle with parmigiano cheese, parsley and lemon zest. Serve immediately.

Per 4 persone



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