



Featuring Today's Recipe Compliments of:

Linda Scheibal and Pasta Poetry

Cappellini al Limone

Ingredients

Pasta

Fresh egg pasta cappellini

Sauce

Butter

Olive Oil

1 whole clove of garlic

Grated Romano cheese

Lemon zest

Lemon juice

Spot of cream

Fresh parsley, chopped

Salt

Freshly ground pepper

As in most Italian cooking, there are no measurements, everything is at the discretion of the Chef. So, take the ingredients and make it your own!

Prep work: Grate the lemon zest. Grate the Romano cheese.

Heat butter and olive oil in a pan large enough to hold the pasta. Add one whole clove of garlic to add flavor to the sauce. The clove will be discarded once the flavor is imparted. Add lemon juice to the butter and olive oil mixture.

Cook the pasta in salted, boiling water for one minute. Pull it from the water using tongs. While it is still dripping wet, place it into the butter and olive oil mixture. Toss lightly.

On an empty dinner plate, sprinkle a little lemon zest and romano cheese. Make a small bird's nest of the pasta in the center of the plate. Drizzle with a little of the pasta water and a spot of cream. Sprinkle with a bit more lemon zest and romano cheese. Salt and pepper to taste. Garnish with chopped fresh parsley.

As the guests take a bite of the pasta, the ingredients will mix together become pasta poetry.

