

Come Together, Cook Together - 25th February 2025 - Recipe and list of ingredients

Spaghetti al Limone – cooking together with Bertram



Spaghetti al Limone / Lemon spaghetti

I was introduced to this recipe by our Sardinian friend Gabriele. It tastes delicious and is made in a flash (in approx. 15 minutes)

Ingredients for 2 people

- 1 organic lemon, with the grated zest and possibly the juice too
 - 340 g spaghetti (also good with ribbon noodles)
 - 200 ml cream = 1 cup
 - 1 tsp honey or maple syrup - optional
 - 80 g butter
 - 50 g cream cheese or fresh goat's cheese or ricotta
 - 90 g Parmesan cheese, finely grated
- salt and pepper

(For smaller appetites: 200 g spaghetti, 120 g cream, 50 g butter, 30 g cream cheese, 50 g Parmesan cheese)

Preparation:

1. peel the zest from the organic lemon. Put the spaghetti in a pan with plenty of boiling salted water. While they are cooking, prepare the sauce. Set a timer according to the packet instructions - the spaghetti should be al dente (i.e. firm to the bite).
- 2 Meanwhile, place the cream, honey and lemon zest in a pan and bring to the boil, then reduce the heat and simmer for a minute. Remove the pan from the heat and stir in the butter a little at a time.
3. when the spaghetti is al dente, remove a tablespoon of hot pasta water from the pan and add to the sauce before draining. Stir in the cream cheese. Drain the spaghetti and immediately add to the pan with the sauce. Place on the heat. Add the Parmesan and mix well until you have a smooth sauce that clings to the pasta. If necessary, add a little more pasta water, or cream if there is no more pasta water. If you want to add fresh herbs, you can add them now.
- 4 The sauce thickens quickly on the plate, so it is okay for it to be a little thinner in the pan. It also tastes good with tagliatelle and can be topped with salmon.

The recipe is designed for two people, but can easily be made for more people by increasing the quantity accordingly