

Spaghetti al Limone

(It is recommended that individual ingredients for lemon/cheese/olive oil sauce should be prepared earlier in the day and chilled but combined just before adding to hot spaghetti. Start cooking spaghetti about 10 minutes before serving time)

We recommend warming dinner plates and platters in a low heat oven (200) to keep pasta hot! Pasta should be plated in the kitchen while the rest of the courses can be placed on the table.

Serves 8

675 grams of spaghetti (preferably Italian)

2 cups freshly grated Parmesan OR a mixture of Parmesan and Asiago cheese (I usually use a mixture)

1 cup fresh lemon juice strained (4-5 lemons)

2/3 – 3/4 cup olive oil

¼ tspn sea salt or more to season

¼ tspn ground pepper or more to season

2 tspn freshly grated lemon zest

1 cup fresh basil leaves or Italian parsley loosely packed – chopped or slivered just before adding to pasta.

In an extra large pot (stock pot), prepare approx. 12 -14 cups salted water for cooking spaghetti.

While water is coming to a boil, prepare **sauce** for spaghetti. Combine cheese and lemon juice in a small mixing bowl and let sit for a few minutes so cheese can “melt” into lemon juice. With a whisk, gradually beat in olive oil in a stream until mixture becomes thick and creamy. Add salt and ground pepper to season. Stir in lemon zest. Sauce should be more fluid and not too thick to cover pasta. More olive oil can be added to achieve this consistency.

Cook spaghetti in salted, boiling water until al dente. Place a colander over a large serving bowl or platter for spaghetti, and drain spaghetti (the hot water will warm the bowl/platter.) Wipe bowl or platter dry and empty spaghetti into it.

Pour sauce over hot spaghetti in serving bowl or platter; toss thoroughly, adding slivered/chopped basil or Italian parsley leaves and serve.