



TAGLIATELLE AL LIMONE

Lemon Pasta ~ Makes 4-6 servings
Prep Time 10 min. ~ Cook time 5-6 min.

This elegant pasta with a delicate lemon flavor goes perfectly with fish or chicken.

Pasta:

1 Package of **Campofilione Tagliatelle** or other cut pasta 1/4 Cup lemon juice (one lemon) 1 Teaspoon salt

Sauce:

2 Tablespoons butter 1 Cup milk or cream Zest of one lemon

1 Cup grated Parmegiano-Reggiano

Making the sauce: Melt butter in a large saute or sauce pan. (You will add the pasta to this pan later, so make sure it is large enough.) Add the milk or cream and the lemon zest. Reduce the sauce without boiling it until it has thickened a little denser than cream. Keep the sauce warm.

Preparing the pasta: Bring about 8 quarts of water to a boil. Add the lemon juice and salt. When you have a rolling boil, add the pasta, stir, and cook for 2-3 minutes (be careful not to over-cook). Strain the pasta and add it to the lemon cream mixture. Toss the pasta until coated. Pour into a serving bowl and garnish with Parmegiano-Reggiano.

Enjoy your Conti products!

Charlotte Capan, Conti USA

www.tuscanyflavors.com