



The 5 Ingredient Collection

SPAGHETTI AL' LIMONE

#myshangrila

Recipe by Caterina Collodel, Sales Executive, Global Sales Office NYC

INGREDIENTS

Serves 4-6

Lemon	1
Spaghetti or any other long noodle pasta (use homemade pasta for extra deliciousness!)	12 oz
Heavy cream	3/4 cup
Unsalted butter	6 tbsp
Finely grated parmesan (add more for topping at the end)	3/4 cup
Season with salt and pepper to taste	

RECIPE

- 1 Peel two long strips of lemon peel (about 1.5 inches each in width). Thinly slice each strip and set aside.
- 2 Zest the remaining part of the lemon peel into a large pot.
- 3 Cut the lemon in half and squeeze out about 2 tbsp into a small bowl & set aside.
- 4 Cook your spaghetti in a large pot of boiling water- do not forget to salt your water for extra flavor.
- 5 Add in the heavy cream to the pot with the zest. Cook over a medium heat, whisking often. Once this begins to simmer, reduce the heat and whisk in butter one tablespoon at a time, until melted and sauce is creamy. Remove from heat.
- 6 Scoop out 1/2 cups of pasta water before your pasta is finished cooking and add to your cream sauce, turn the heat back to medium.
- 7 Drain your spaghetti and add into the mixture tossing with grated parmesan until all cheese is melted and mix in your lemon juice (feel free to add extra pasta water if the sauce is too thick)
- 8 Sprinkle with your sliced lemon peel and extra parm and add extra salt and pepper to taste. Enjoy!