

Italian Lemon Pasta

20–30 Min

Preparation

1. First, peel and crush or finely slice the garlic. Then wash the lemon under warm water, dry and grate the zest. Now squeeze the juice from the lemon. Use the second lemon to decorate.
2. Cook the spaghetti in salted water according to the instructions on the packet. Heat some olive oil up in a pan and sauté the crushed garlic. Add the cooked spaghetti and mix well.

   HINT: 7 grams of salt per 1 liter of water for the pasta
3. Now mix in the lemon juice, the lemon zest and half the quantity of Parmesan. Season the pasta with salt and pepper to taste before serving.
4. Once ready, dish up the pasta and garnish with a little fresh basil, Parmesan and a slice of lemon.

Ingredients 4 Portions

= Kotányi Produkte

500 g	Spaghetti
2 pcs.	Organic lemons
2 pcs.	Garlic cloves
3 tbsp.	Olive oil
80 g	Parmesan, grated
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Rainbow, Whole
1	Cup of basil, fresh