

Pasta with ricotta & lemon confit (for 4 serves)

Ingredients

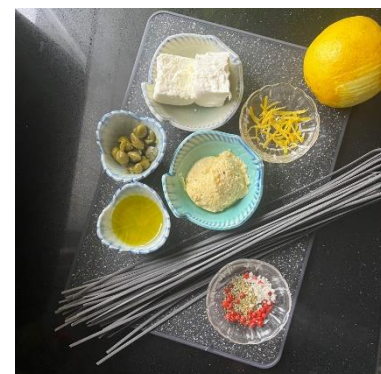
- ♥ 320 g dry pasta (400 g for the more hungry ones – spaghetti, tagliatelle from durum wheat flour/ semola/ semolina)
- ♥ 250 g ricotta (or cream cheese for a thicker sensation)
- ♥ 2 t.s. lemon confit cream (discover the recipe in [Blog&Explore - My Pure Olive](#))
- ♥ 2 t.s. capers (washed from the salt)
- ♥ 4 t.s. simple extra virgin olive oil (EVOO)
- ♥ sea salt & ground green pepper to taste, 20 rose peppercorns
- ♥ zest of 1 lemon for decoration

Preparation steps

- ♥ In blender purée all ingredients except for the lemon zest
- ♥ Boil the pasta in salty (like the sea) water al dente (2-3 min. less than the direction on the pack, when biting it, it's elastic, yet not hard and with flour sensation in the center)
- ♥ In a serving bowl pour the sauce and add the drained pasta. Mix well and add 2-3 t.s. hot pasta water for a finer sauce
- ♥ Serve the ready pasta and sprinkle it with lemon zest and some crushed rose peppercorns. Drizzle with a more distinct and expressive EVOO (Cultivars like Makri/Greece, Chondrolea Chalkidiki, Hojiblanca/Spain, Tonda Iblea/ Sicily are a wonderful pairing for this flavour combination)

This pasta dish is very distinct with classical pasta or the one with sepia ink

The sauce could be enriched with tuna fish fillet (from a jar or fresh one – sautéed on a pan). Some crushed raw pistachio adds to the flavour bouquet a lot



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