

Thought you might enjoy this Italian Lemon Sauce

Lemmon Sauce (excellent with linguini, tagliarini, fettucini)

Ingredients:

3.25 oz organic whipping cream
grated zest of 2 lemons
juice of 2 lemons
2.80 oz of butter
4 oz Parmesan cheese
2 tbsp chopped parsley
black peeper to taste

Preparation:

Melt butter in a pan at medium heat, add lemon zest and cook for 2 minutes.
Add lemon juice and let it evaporate, then add the cream and reduce heat, add black pepper.

Raise heat and add the Parmesan cheese and 1 tbsp parsley.

At this point you will have your pasta cooked "al dente" and drained. Transfer it to the pan and mix with sauce.

Transfer to serving plate, sprinkle with the rest of the parsley and some grate Parmesan cheese.