

Linguine with Meyer Lemon Zest, Creme Fraiche and Parm

Adapted from *Cooking for Mr. Latte* by Amanda Hesser



Servings: 4

1. Fill a large pot with water and season with lots of salt - enough that you can taste the salt. Bring it to a boil. Add the linguine and cook until al dente (still firm and not quite cooked through).
2. While it cooks, finely grate the Parmigiano-Reggiano cheese into a large serving bowl. Zest the lemons into the bowl, then add the arugula.
3. Scoop out about 1 cup of the pasta cooking water and set aside. Juice one of the lemons and set aside.
4. Drain the pasta and turn it out into the serving bowl with the cheese, lemon zest and arugula. Working quickly, sprinkle over the lemon juice and a little pasta water. Add creme fraiche, then begin to fold all of the ingredients together. Fold over and over again until the pasta is slicked with sauce, the cheese is fully melted, the arugula wilted and the flavors harmonized. Season with plenty of ground black pepper. Taste a strand of linguine, then add more lemon juice, lemon zest, salt, pepper and creme fraiche, as needed. Or add more grated cheese if it's needed. If the sauce is a bit too sticky, add a little more pasta water and mix again.

[Notes from Linda: she added more lemon zest, arugula, cheese and pepper - she didn't think it needed more lemon juice or the creme fraiche - but then, this recipe is very adaptable to your own individual taste.]

Sea Salt

- 1 pound linguine, lemon flavored if you can find it
- 1 cup Parmigiano-Reggiano cheese, grated
- 2 Meyer lemons, zest and juice
- 2 1/2 cups arugula, roughly chopped
- 1/2 cup creme fraiche
- Lots of freshly ground black pepper

*Per Serving (excluding unknown items): 783
Calories; 29g Fat (34.1% calories from fat);
37g Protein; 91g Carbohydrate; 5g Dietary
Fiber; 78mg Cholesterol; 753mg Sodium; 5g
Total Sugars; trace Vitamin D; 752mg
Calcium; 5mg Iron; 394mg Potassium;
636mg Phosphorus. Exchanges: 71
Grain(Starch).*

Carolyn T's Blog: tastingspoons.com