

## **Laurie's Lemon Pasta**

*Recipe courtesy of David Rocco.*

*This very simple and refreshing recipe was made by Laurie and her friends while in Italy and although she never thought she'd match the taste from the lemons in Italy, the flavour is very close! Laurie recommends that you need to use the plain ole' regular Italian pasta, cooked al dente. The whole wheat kind just doesn't cut it in this recipe.*

### **Ingredients:**

454 g box of pasta

1 clove of garlic

2 large lemons

5 tbsp olive oil

1 to 1-1/2 cups of freshly grated Parmigiano-Reggiano cheese

### **Directions:**

Cook pasta to al dente.

In the glass bowl in which you intend to serve the pasta, cut a clove of garlic in half and rub each half around the bowl to add a hint of garlic flavour. (**Tip:** don't put the garlic clove itself in the bowl - not good to munch on a clove of garlic in such a refreshing dish.)

Into the same glass bowl, zest two large lemons. (**Tip:** zest just the yellow part of the skin; if you dig into the white rind, it's bitter).

Add 5 tbsp of good olive oil and salt and pepper to taste.

Add the lemon juice from the two lemons. Be sure to use a good citrus squeezer to get all the juice out of the two lemons. Emulsify by whisking quickly for a short time.

Add about 1 to 1-1/2 cups of fresh grated Parmigiano-Reggiano cheese. Stir.

Once the pasta has cooked, drain and pour into the lemon mixture and stir well so the mixture coats the pasta.

Sprinkle with additional fresh grated Parmigiano-Reggiano cheese and perhaps grilled chicken or sausage and serve with a fresh green salad.