



PASTA AL LIMONE

Trefethen

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INGREDIENTS

- 1 lemon
- 1 ½ cups Trefethen Dry Riesling
- 1¼ cups heavy cream
- 1 lb spaghetti
- 3 Tbsp butter
- 3 ½ to 4 oz parmesan cheese, freshly grated
- 1-2 Tbsp extra-virgin olive oil
- sea salt and fresh black pepper

PROCEDURE

1. Peel lemon and slice zest into small strands. Careful to only use the zest. The white part can make your sauce bitter. Juice the remaining lemon, removing seeds and reserve.
2. Place zest in large pan with Trefethen Dry Riesling and heat over medium flame. Cook until it reduces by at least half making sure the alcohol has cooked off. The sauce should appear creamy in texture.
3. Remove from heat and whisk in 1/4 cup of cream at first then add the remaining cream. Return to the stove and simmer until it is thickened and reduced slightly. Remove from heat.
4. Meanwhile, bring a large pot of generously salted water to boil. Cook pasta until al dente. Reserve 1/2 cup of cooking water then drain pasta.
5. Return the hot pasta pot to stove. Add your lemon cream to pot and heat over low flame. Whisk in butter in two batches. Add hot drained pasta back to pot, being sure to mix and coat the noodles. And a few tablespoons of the cooking water if pasta starts to clump.
5. Add cheese to noodles in three or four parts, tossing each to meld with sauce. Add more cooking water if the sauce is too thick and crumbly.
6. Ladle onto plates and drizzle each portion with olive oil, salt and pepper, and finish with grated cheese.

TREFETHEN WINE PAIRING

Dry Riesling: *This bright, luscious wine evolves on the palate with flavors of stonefruit and Honeycrisp apple. The beautiful acidity and minerality provide an invigorating finish.*