

# Lemon Pasta



## Ingredients

Spaghetti  
Knob of butter  
Lemon (zest and juice)  
2 tbsp crème fraiche  
Salt + pepper  
Parmesan cheese (grated)

## Equipment

Saucepan  
Chopping Board  
Lemon juicer  
Small jug  
Sieve  
Grater

## Method

1. Cook the pasta in boiling water for about 8 minutes or until al dente. Meanwhile zest a lemon, then squeeze the juice into a small jug. Once the pasta is cooked, collect about 100ml of the pasta water in a jug, and then drain off the rest. Place the pasta back into the pot, adding the butter.
2. Stir until it has melted and covered the pasta.
3. Then add the crème fraiche and combine.
4. Finally add the lemon zest and juice, salt and pepper. The sauce should be creamy but, if it needs to be loosened, then add a splash of the pasta water.
5. Delicious served with a green salad.