Lemon and Ricotta Pasta



Adapted • Shared by Steve Janowicz

Ingredients

• 350 g bucatini pasta or the pasta you like, long or short (- 12 oz)
• 250 g ricotta cheese (- 9 oz)
• 100 g grated Parmigiano Reggiano (- 1 cup)
• ½ lemon zest
• 4 tablespoons extra virgin olive oil
• fresh basil (10 leaves)
• salt (to taste)
• black pepper (to taste)

Instructions

1. Bring a large pot of water to a boil. When it boils, add the necessary amount of salt. Then add the pasta and while it's cooking, prepare the sauce.

2. Place the fresh ricotta in a large bowl. You will be tossing the pasta in this bowl, so it needs to be quite large. Then add the grated Parmigiano cheese. Mix these ingredients together. Lastly, add the extra virgin olive oil.

3. Add the grated lemon zest and fresh basil chopped with your hands. Finally, add salt and pepper to taste. Mix well to combine all the ingredients.

4. Drain the pasta al dente directly into the bowl with the ricotta and lemon sauce. Mix well, adding a little cooking water, just enough to make a creamy sauce.

5. Transfer the pasta with ricotta and lemon to serving plates and add a drizzle of oil. Decorate with a few basil leaves, a little pepper and more lemon zest.

Notes

Source: Recipes from Italy
Author: Silvana Nava

Author: Chef