

Trofie Al Limone

By Chef Alessandra Ciuffo

Serves 2 - 4 people

Ingredients

- 1/2 **Lemon**, Thinly peeled & white pith removed ~ julienne sliced (thin strips)
- 1/2 **Lemon**, juiced
- 1 cup packed **Pecorino Romano**, Freshly grated
- Fresh cracked **black pepper**
- 1 tsp **olive oil**
- 1/2 pound **Trofie Pasta** (I recently saw Trader Joe's sell it!! But any pasta works...recommend long/short thin shapes here that will mimic lemon peel.)
- 1 tbsp **Butter**
- **Salt**

Steps

1. Bring a large pot of water to the stove to begin boiling. In the meantime prepare the lemon zest & cheese.
2. Carefully peel a thin layer of 1/2 a lemon into strips. Use either a peeler or a paring knife to make strips. If there is excess white pith, carefully remove a layer of that as well (it will make it taste bitter.) Then, thinly slice the lemon peels into thin strips.
3. Grate the pecorino romano into a bowl, then add the juice of half a lemon and combine. It should be a dry, paste-like consistency.
4. Once the water is boiling, salt it well and add in the pasta with a timer 1 minute under al dente according to the package. Half way through the cook, use a ladle to add about 1-2 tbsp worth of pasta water to the cheese mixture. Stir to evenly combine(this is tempering the cheese so it does not immediately split on the hot pasta later.)
5. Grab a large skillet, enough to fit all the cooked pasta, and place over medium-low heat. Crack some fresh black pepper, after 30 seconds add the oil and swirl to bring out the flavor.
6. Before draining the pasta, use a mug to save some pasta water. Then drain the pasta and add immediately into the skillet with pepper. Toss well to combine and after 30 seconds, cut the heat and wait one minute(this is to ensure the pasta and pan have the chance to slightly cool down before adding the cheese.)
7. Add the cheese mixture to the pasta along with some pasta water and begin stirring and tossing immediately to melt the cheese and form the sauce. Add more pasta water as needed.
8. Finish with the butter and lemon zest and give the pasta one more toss before serving.

ENJOY!!!