



MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

LEMON AND PARMIGIANO SAUCE ON SPAGHETTI

Here's a tasty sauce to toss into summer spaghetti. The recipe is from Stefano Strafella, Executive Chef of Mount Grace Country House, one of the 11 chefs that Morgenster asked to provide a recipe using Morgenster extra virgin olive oil. Stefano says that this recipe takes as long as it takes to boil water and cook pasta, around 20 minutes.

The sauce is cold but the heat of the pasta warms it up. It is perfect for a summer lunch dish and easy to make for large groups.

Ingredients:

- Spaghetti
- Juice of 4 lemons
- 150 g of ParmigianoReggiano
- 150 ml Morgenster extra virgin olive oil
- Lemon zest

To garnish: extra olive oil, Parmigiano shavings, chopped herbs and freshly crushed black pepper.

Method:

Combine lemon juice, cheese and olive oil and blitz until smooth. Add a little water to bring the mixture together if it appears split. Add the lemon zest.

Cook pasta and strain. Add the sauce and toss until well mixed. Garnish with a drizzle of olive oil, Parmigiano shavings, chopped herbs and freshly crushed black pepper.