

heute gibt es...

Farfalle with lemon sauce



Ingredients: (For 4 people)

- 2 organic lemons + optional one for decorating
- 40g Butter
- some white wine
- 200ml cream
- 500g Farfalle
- 30g freshly grated Parmesan cheese
- Salt and pepper
- some fresh parsley

Preparation:

1. Finely grate the peel of two lemons, remove fine zest from the lemon third (for later serving) and set aside both.
2. Melt 30g butter in a pan, add the grated lemon peel and fry briefly.
3. With a dash of white wine and add the juice of half a lemon. simmer the whole short, until the liquid has almost completely evaporated.
4. Pour in the cream now, season with salt and pepper and let it boil for something.
5. Meanwhile the pasta in salted water until al dente cooking and once it is ready to surrender to the cream sauce.
6. Finally, stir in the remaining butter and the Parmesan cheese, mix well, if necessary add salt and pepper and garnish when serving with lemon zest and parsley.



