



## *World's Best Pasta al Limone with Linguine*



### Ingredients

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Linguine (1lb)

Lemons (3 whole-zest)

Heavy cream (1 cup)

Butter (8 tbsp-non salted)

Salt (1/2 tsp) and pepper (1 tsp)

Parmesan cheese (1 cup-grated)

Nutmeg (1/8 tsp)

Parsley

Olive oil (2 tbsp)

### How to Prepare

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First, bring water to a boil and add pasta. Next, in a saucepan, add in cream and butter on low heat. Add in nutmeg, and once butter is melted, add in lemon zest and stir. Once your cream is ready, shut off heat, and add in cheese. Stir until cheese is almost melted, then add in pasta. Stir in pasta, and add in olive oil, salt and pepper. Plate it and top with cheese, pepper, parsley and enjoy!

*Bon Appétit!*