

FIRST COURSES

Creamy Citrus Spaghetti

Ingredients 4 people

- *320g spaghetti alla chitarra*
 - *2 shallots*
 - *1 unwaxed*
 - *Lemon*
- *1 unwaxed orange*
 - *2 dl cream*
- *1 bunch of thyme*
 - *30g butter*
- *Salt and Pepper*

Preparation

Wash and dry the citrus fruits thoroughly, grate the zest, and set aside. Squeeze and strain the juice.

In a nonstick pan, combine the butter, thyme, and shallots. Sauté until translucent. Add a pinch of salt and 2-3 tablespoons of the juice. Stir in the cream and let it thicken slightly.

Meanwhile, cook the spaghetti in boiling salted water for the time indicated on the package. We used spaghetti “alla chitarra”; the difference lies in their square cross-section, and each bite is much more substantial.

Now drain the spaghetti al dente and transfer it to the pan with the prepared sauce. Stir for a few moments to combine the flavors. See the seasoning with salt and pepper and serve with fresh thyme and citrus zest.