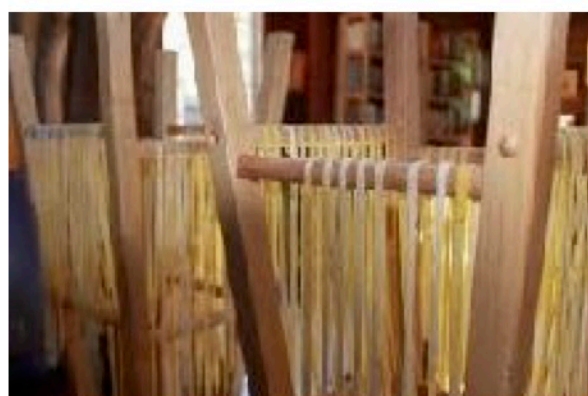




lemon-pepper fettucine

ingredients

kosher salt
12 ounces fettuccine
1 tablespoon unsalted butter
1 large shallot, minced
1 1/4 cups heavy cream
1 large egg yolk
1 to 2 teaspoons finely grated lemon zest
1/3 cup grated pecorino cheese, plus more for garnish
Freshly ground pepper
Crusty bread, for serving (optional)
a wooden spoon



bring a large pot of salted water to a boil. add the fettuccine and cook as the label directs. drain, reserving about 1/2 cup cooking water.

meanwhile, melt the butter in a skillet over medium heat. add the shallot and a pinch of salt and cook, stirring occasionally, until lightly golden, about 3 minutes. whisk the cream, egg yolk and lemon zest in a bowl. reduce the heat to low and add the cream mixture and cheese to the skillet. cook, whisking, until slightly thickened, about 2 minutes. season with salt and 2 to 3 teaspoons pepper.

add the pasta to the skillet and toss, adding enough of the reserved cooking water to loosen the sauce. divide among bowls and garnish with more pecorino. Serve with crusty bread, if desired.



when life gives you apples say: oi! what happened to the lemons