

## SPAGHETTI WITH LEMON AND OLIVE OIL (AL LIMONE)

SERVES 4 TO 6

**NOTE:** Let the dish rest briefly before serving so the flavors develop and the sauce thickens.

### Table salt

- 1 pound spaghetti
- $\frac{1}{4}$  cup extra-virgin olive oil, plus more for serving
- 1 medium shallot, minced (about 3 tablespoons)
- $\frac{1}{4}$  cup heavy cream
- 2 teaspoons finely grated zest and  $\frac{1}{4}$  cup juice from 3 lemons
- 1 ounce finely grated Parmesan cheese (about  $\frac{1}{2}$  cup), plus more for serving
- Ground black pepper
- 2 tablespoons shredded fresh basil leaves

1. Bring 4 quarts water to boil in large Dutch oven over high heat. Add 1 tablespoon salt and pasta to boiling water; cook, stirring frequently, until al dente. Reserve  $1\frac{3}{4}$  cups cooking water, drain pasta into colander, and set aside.

2. Heat 1 tablespoon oil in now-empty Dutch oven over medium heat until shimmering. Add shallot and  $\frac{1}{2}$  teaspoon salt; cook until shallot is softened, about 2 minutes. Whisk  $1\frac{1}{2}$  cups of reserved pasta cooking water and cream into pot; bring to simmer and cook for 2 minutes. Remove pot from heat, return pasta, and stir until coated. Stir in remaining 3 tablespoons oil, lemon zest, lemon juice, cheese, and  $\frac{1}{2}$  teaspoon pepper.

3. Cover and let pasta stand 2 minutes, tossing frequently and adjusting consistency with remaining  $\frac{1}{4}$  cup reserved pasta water if necessary. Stir in basil and season with salt and pepper to taste. Serve, drizzling individual portions with oil and sprinkling with cheese.