

Pasta corta con zucchini e limoni

Summer pasta with courgettes and lemons.

Pure summer!

Ingredients for 4 people

600 – 800 g courgettes	cut into 2 mm slices and salt lightly
3 lemons	grate the zest
1.5 lemons	squeeze the juice only
	or just
1.5 lemons	zest and juice, and
0.5 salted lemon	chop finely
basil and mint	chop
2 garlic cloves	crush or cut finely

Cook the pasta in plenty of salted water until only just done and set aside a little cooking water.

Meanwhile fry the courgettes briefly over a high heat; they should still be very crisp.

Then mix everything and let it stand briefly.
Season with salt and peperoncino.



VERONICA'S TIP

Mix in 1 chopped anchovy fillet from the jar per person. Serve a glass of white wine with it and dream up a sea breeze to go with it!