



Pasta with walnuts and lemon

Linguine con noci e limone

Ingredients for 4 people

400 g narrow pasta, tagliolini or linguine

60–80 g walnuts, chop very coarsely and roast in the oven at 160 °

3 tbsp sage chop finely and in

4 tbsp olive oil fry carefully until golden, set the pan aside

1 lemon grate the zest straight into the pan

150 g cream or add, warm again
Crème fraîche

50 g parmesan grated, add, mix well

2 tbsp lemon juice add and season
salt and pepper with

Cook the pasta al dente, drain it and put it back into the pot.
Add plenty of olive oil (how lovely it smells!), stir, add the sauce, mix well and serve at once on prewarmed plates.

A reminder: as always, set aside a little cooking water so that you can make the pasta a little more supple again if needed.

VERONICA'S TIP

A lovely winter recipe – made in the twinkling of an eye, by children too!