

Recipe: Spaghetti with Lemon-Mascarpone sauce

This is a simple recipe with great taste! It serves 4 dishes.

(Note: Because we are Swiss, the scale unit is kilogram and liter and so on. So if you are having troubles, check the internet for a converting tool.)

Here we go.

Time ⌚

Preparation: 10 to 15 mins

Cook time: 15 mins

Ingredients

- 500 g Spaghetti
- 2 lemons
- 375 dl bouillon
- 125g mascarpone
- 2 tablespoons gravy thickener
- Some salt, pepper and sugar

Life-Hack #1 to spice up your life: Add one peperoncino to increase hotness.

Directions

- Follow the instructions on the pasta and cook them for the right amount of time (“al dente”) in salted water.
- While the pasta is cooking, wash the lemons and grate the zests off them. Squeeze them afterwards to press out the juice.
- Put juice, bouillon and mascarpone into a saucepan and heat it up.
- When it cooks, add gravy thickener and the zest.
- Feel free to add salt, pepper and sugar as you like.
- Finally: Mix the spaghetti with the sauce and serve hot.

