

Pasta with Brown Butter, Whole Lemon, and Parmesan

#cooking/recipe

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#cooking/vegetarian

#cooking/dinner

Pasta With Brown Butter, Whole Lemon, and Parmesan Recipe | Bon Appetit

Ingredients

1 lb. short tube pasta (such as paccheri or rigatoni)

Kosher salt

8 Tbsp. (1 stick) unsalted butter, cut into pieces, divided

1 small regular lemon or Meyer lemon, very thinly sliced into rounds, seeds removed

1 oz. Parmesan, finely grated, plus more for serving

Freshly ground black pepper

Process

Cook pasta in a large pot of boiling generously salted water, stirring occasionally, until very al dente, about 2 minutes less than package directions (pasta will finish cooking in the sauce).

Meanwhile, heat half of the butter in a large Dutch oven or other heavy pot over medium until melted. Add lemon slices and cook, stirring often, until softened and bottom of pot is browned in spots, 5-7 minutes. Using tongs, transfer one-third of lemon slices to a plate; set aside.

Just before pasta is al dente, scoop out 2 cups pasta cooking liquid. Add 1½ cups pasta cooking liquid to butter sauce. (This may seem like a lot of liquid, but it will thicken once the remaining ingredients are added.) Add remaining butter a piece at a time, whisking until each piece is incorporated before adding more, until the sauce is emulsified and creamy.

Drain pasta and add to sauce. Cook, stirring often and adding 1 oz. Parmesan a little at a time. Once all of the cheese is added, continue to cook, still stirring, until cheese is melted and sauce is creamy and clings to pasta, about 3 minutes. If sauce looks very thick, add more pasta cooking liquid 1-2 Tbsp. at a time to thin (saucier is ideal as it will thicken as it cools). Remove from heat and sprinkle with an almost ridiculous amount of pepper (about 2 tsp.); toss once more.

Serve pasta topped with reserved lemon rounds and more Parmesan.

Nutrition

Servings: 4

Calories:

Fat:

Carbs:

Protein: