



Taste and Savor

1 Quick Recipe:

Lemon Ricotta Pasta

16 OZ Spaghetti, Tagliatelle or Bucatini

1 Cup Ricotta Cheese

½ Cup Extra Virgin Olive Oil, plus more for garnish

½ Cup Grated Pecorino Cheese, (or Parmesan Reggiano), plus more for serving

Zest from 1 Large Lemon

Juice from 1 Large Lemon, (about 2 - 3 TB)

Sea Salt and Freshly Ground Pepper

¼ Tsp Red Pepper Flakes

Freshly Chopped Oregano, Basil, Parsley or Thyme for Garnish

Step One Cook the pasta as the package directs, drain and reserve 1 cup pasta water. Return the pasta to the pot.

Step Two In a bowl, whisk the ricotta, oil, cheese, lemon zest and juice together. Season with salt, pepper and red pepper flakes.

Step Three Add the ricotta mixture to the pasta in the pot and add ¼ cup pasta water and toss, adding more pasta water as needed.

4 FRESH IDEAS YOU CAN ENJOY IN 4 MINUTES OR LESS

The Friday 4



2 Kitchen Scoop

This easy-to-make pasta is perfect for light summer eating. But, with so few ingredients in this delicious pasta - the quality really matters! Choose good pasta, like a bronze die cut pasta, (see Clever Idea), good quality ricotta - in Atlanta you can find Murray's Cheese Shop Ricotta at larger Kroger stores, and real cheese from Italy - not a grocery store brand.

3 Clever Idea

Did you know that the vast majority of Italian regional cooking calls for air-dried pasta? Just because it's fresh pasta, doesn't mean it's necessarily better. Look for dried pasta with "bronze die cut" on the label. Using this tool to extrude the pasta makes little craggy rough spots with far more surface area for sauce to cling to. In addition, when bronze dies are used, higher quality semolina is often used as well, creating a more toothsome bite and more "wheaty" taste, too.

4 Cheers!

Cortese Nostru Catarratto

Sicily

About \$15.00

Light and bright with peach and lemon flavors, this white wine definitely deserves a place at your table this summer. Catarratto is an indigenous Sicilian grape grown all over the island. Once only thought of a blending grape for Marsala, careful vinification from dedicated producers have created more complex and interesting wines like this one. Made with organic grapes.