



4 FRESH IDEAS YOU CAN ENJOY IN 4 MINUTES OR LESS

# The Friday 4

## 1 Quick Recipe:

### Lemon Ricotta Pasta

16 OZ Fettuccini or Tagliatelle  
 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 or to taste)  
 Sea Salt and Freshly Ground  
 Pepper  
 ¼ Tsp Red Pepper Flakes  
 Chopped Basil or Oregano for Gar-  
 nish

**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.

## 2 Kitchen Scoop

This easy-to-make pasta is perfect for light spring 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), and good quality ricotta - in Atlanta you can find Murray's Cheese Shop Ricotta at larger Kroger stores, its 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 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!

Donnachiara Greco di Tufo  
 Campania, Italy  
 About \$20.00

Lemon ricotta pasta and Donnachiara Greco di Tufo are a natural pairing. The wine's bright notes of lemon zest, white peach, and minerality play perfectly with the pasta's creamy texture and fresh citrus flavors. Crisp acidity keeps everything light and balanced, cutting through the richness of the ricotta while highlighting the dish's vibrant character. It's the kind of pairing that feels sunny, refreshing, and effortlessly delicious from the first bite to the last sip.