
LEMON BASIL SPAGHETTI WITH BURRATA AND BREADCRUMBS RECIPE

INGREDIENTS

- 1 pound spaghetti
- $\frac{2}{3}$ cup olive oil
- $\frac{1}{2}$ cup grated parmesan
- $\frac{1}{2}$ cup fresh lemon juice (about 2-3 lemons)
- Salt and freshly ground black pepper
- 1 tbsp lemon zest
- 1 ball burrata cheese
- Fresh basil leaves, about 4-5 large sprigs
- 2 slices leftover crusty bread



Serves 3-4



THE METHOD

1. Cook the pasta in a large pot of boiling salted water until tender but still firm to the bite, occasionally stirring, about 8 minutes. Meanwhile, whisk the oil, parmesan, and lemon juice in a large bowl to blend. Set aside.
2. For the breadcrumbs, break the bread into large pieces, throw it into a blender or food processor, and pulse until you have small crumbs. Add the crumbs to a small saucepan over medium heat, add 1 tbsp. olive oil and cook, frequently stirring until golden brown, sprinkle lightly with salt and pepper, and transfer to a paper towel to drain off excess oil.
3. Drain the pasta, reserving 1 cup of the cooking liquid. Toss the noodles with the lemon mixture and a small amount of the reserved cooking liquid, adding $\frac{1}{4}$ cup at a time as needed to moisten. Cut the burrata into pieces and place over warm pasta—season with salt and pepper. Garnish with lemon zest and chopped basil.