

## Bottarga & Lemon Pappardelle

I love pasta! I also love lemon and bottarga, so I created this simple recipe combining all three. It's inspired by my friend and co-author, Giovanni Pilu who introduced me to the joys of bottarga along with many other Sardinian ingredients (you can order his Aussie-made bottarga online). He created a simple dish of pasta dressed with butter and lemon for my husband Franz, calling it pasta Francesco; and he's also often served me spaghetti tossed with bottarga and olive oil. This recipe combines the two taking it to the next level. And, since we're mixing things up a little, serve a glass of Sherry alongside, I love the richness of Lustau VORS Palo Cortado with the umami of the bottarga.



**Serves 2**

### INGREDIENTS

- 250g pappardelle
- 1½ tablespoon extra virgin olive oil
- 1 small red onion, finely diced
- 75g cold butter, diced
- 1 lemon, zest finely grated
- ¼ cup grated bottarga, plus extra for sprinkling

### METHOD

1. Bring a large saucepan of salted water to the boil.
2. Add pasta and cook for about 7 minutes (according to packet instructions), until al dente.
3. Meanwhile, heat oil in a saucepan over medium heat, add onion and cook for 5-10 minutes, stirring often, until lightly coloured. Set pan aside.
4. Drain pasta, reserving cooking water.
5. Return pasta to the pan.
6. Add onion, butter, lemon zest, bottarga and about ½ cup of the reserved cooking water and beat until creamy.
7. Serve sprinkled with a little extra bottarga if you like.