



Zucchini Pasta

#The Base Put all this in a stainless steel bowl.

- Grate/zest the skins of two lemons
- Then add their juice, and maybe even one more lemon if you like things zesty!!
- Chop at least one or two bunch of continental parsley
- Grate a big hand full of very good parmigiana - don't be stingy, get the good stuff!!
- Salt
- Pepper
- Dried chilli (I put it on the side as CK doesn't do chilli)
- Then dump at least 1/3 bottle olive oil into the bowl (once again, be generous- this is Italy, for heaven's sake, they drink oil)

Mix all this together to make a sort of sauce - do this a few hours beforehand. I use a wooden spoon and, in a way, mortar and squish it all together - it's more creamy at the end this way.

#The Zucchini's VIP Buy 4 fat zucchini & Buy 4/6 skinny ones

- With the fat ones, slice them round and then "sweat" them until they are soft in the pan and fully cooked, then place them on a paper towel.
- Chop the skinny ones into fine round discs then we want to make them crispy.
- Add butter, olive oil, salt & pepper to the pan, get it hot and then sizzle the skinnies until they come out of the pan golden and crunchyish (place on a paper towel to drain)

#The Pasta Buy fresh spaghetti (NOT the dried crap)

- Boil hot water with lots of salt and oil
- Cook pasta until al dente
- Strain pasta (keep 1/4 of the old hot pasta water)
- Drain and then add back the pasta, the 1/4 hot water, the fat-soft zucchini, and 3/4 of the Base you created first.
- Mix, fold, lift, roll and make sure all that pasta gets covered in herbs, butter, zucchini and all that delicious goodness!

#To Serve

Blob a good portion of the mixed and folded pasta to the plate, sprinkle some extra herbs, parmesan and your old bruschetta crunch and then spoon a spoonful of the old pasta water/base sauce onto the guest plate so that it's juicy lemony and tasty!!

#The Extras

- Do a little extra Parmesan in a bowl for the table / serve it up
- Also, Extra fresh herbs (a little fresh mint or basil won't hurt)
- Crunch up old bruschetta, so you have a crispy crunch for garnish with the above to sprinkle on the pasta at the end. Yum!!