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Knot Knot Pasta

Recipe from *Atlas* by Chef Freddy Money

Pasta Dough (see page 311)
Butter
Finely grated lemon zest
Crème fraîche
Finely chopped chives
Caviar
Salt

First roll your pasta through a pasta machine until you reach the thinnest setting (see page 311), or leave it a little thicker, if you like it that way: this recipe is completely up to you.

Now slice the pasta into thick ribbons, using a serrated pasta cutter. Or just slice it by hand with a sharp knife. As I said: you know best how you like your pasta.
Fresh pasta cooks very quickly indeed, so this recipe is a case – as we would say in the UK – of bish-bash-bosh! In other words, be ready to work super-quickly!

Now, prepare to use your senses, your best judgement, and your tastebuds: those three are the easiest way to proceed here, and will also stand you in better stead in a professional kitchen than almost everything else. Here we go...

Cook your mafaldine – or whichever other shape of pasta you have formed – in well-salted water until just before al dente, as it will cook further in the emulsion you are about to make. Drain, but – and this is vital – reserve the salty, starchy pasta cooking water.

Now melt a large knob of butter in a frying pan or sauté pan and add the drained pasta and as much lemon zest as you think will make it taste good. Stir constantly, adding small ladles of the cooking water, spoonfuls of crème fraïche, and perhaps more lemon zest, until the sauce emulsifies and thickens. Taste, taste, taste, and stop adding ingredients when the sauce tastes as you want it. Add finely chopped chives and plate immediately in bowls. Add a generous spoon of caviar to each portion and serve.

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