

Tagliatelle ai carciofi



INGREDIENTS

- 8 artichokes
- 1 lemon
- 1 tablespoon finely chopped onion
- 8 tablespoons butter
- Salt and pepper
- 1 pound tagliatelle (1/4 inch broad egg noodles)
- 1 cup freshly grated Parmigiano-Reggiano

Preparation

Clean the artichokes leaving only the tender parts of the hearts, and cut into very thin slices. Squeeze the juice of a lemon over them. (al posto dei carciofi feschi, pate?)

Saute the onion with butter over medium heat until pale gold. Add the sliced artichokes and 1/4 cup water. Cook until the artichokes are tender. Taste and correct for salt and pepper.

Cook the pasta, drain, add the artichoke sauce and the Parmigiano-Reggiano. Toss very thoroughly and serve.