

Summer Pea, Mint and Lemon Bucatini



INGREDIENTS:

- 2 cups Fresh green peas
- 4-5 Garlic cloves, smashed
- ¼ - ½ cup Olive oil
- 1 tsp Butter
- ½ cup Fresh mint leaves
- 2 Preserved lemons, finely sliced
- 2 Lemons, grated and juiced (keep separately)
- ... Sea salt and fresh ground pepper to taste
- 2 cups Bucatini pasta
- 2 cups Fresh pea shoots or micro greens, garnish
- ... Fresh parmesan, grated
- ... Chili pepper, very thinly sliced

DIRECTIONS:

Bring 3 cups of water to a boil in a medium pot. Add the peas and cook for 1-2 minutes. Place peas directly into a cold ice bath to preserve the bright green color. Transfer peas to a blender.

In the blender, add the garlic and oil, mint, lemon juice, and preserved lemon, and blend until smooth. Season with salt and pepper. Pass through a fine mesh for an extra smooth sauce. Set aside.

Bring 6 cups of salted water to a boil and add the bucatini. Cook until done and drain. Toss cooked pasta with a few tablespoons of olive oil.

In a large bowl, toss the hot pasta with the peas and mint sauce, season with salt and pepper and place into a serving bowl. Garnish with freshly shaved parmesan cheese, a sprinkle of lemon zest, a drizzle of olive oil, chili pepper slices and pea shoots. Serve with fresh bread.

Enjoy with a glass of Gamay Vin Gris!

