

## Orecchiette with broccolini and lemon

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Playing Dean Martin's Mambo Italiano in the background as you create this dish seems to take it to new heights!

### Ingredients (serves 4)

- 500 g [orecchiette](#) pasta
- 3 bunches broccolini
- 3 tbs olive oil
- 30 g unsalted butter
- 1 garlic clove, sliced paper thin
- 1 fresh chilli, finely chopped (seeds removed if you like less heat)
- A good pinch of sea salt
- Freshly cracked black pepper
- Zest and juice of 1 lemon
- 2 large handfuls of flat leaf [parsley](#), leaves only
- $\frac{1}{4}$  cup grated [parmesan](#) cheese
- Sea salt and pepper

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### METHOD

Cut the stems from the broccolini florets and then slice the stems in thirds lengthways. Set the sliced stems and florets aside.

Fill a large pot with water. Bring to the boil and add enough salt so that it is as salty as the sea. This is the key to cooking pasta well. No oil is needed (get your hands off that bottle!). When the water is rapidly boiling, add the pasta. Cook per instructions on the packet, remembering that you want it al dente and not overcooked.

Place a frying pan on a medium-high heat. Add the olive oil and butter and when hot, add the garlic and chilli and stir constantly so that the garlic doesn't burn. Add the salt and pepper and stir.

Add the broccolini and cook until semi-soft but definitely not soft and mushy. It may take around 6 minutes. When the broccolini is vibrant green and cooked, add the lemon zest and taste for seasoning.

Strain the pasta and toss it into the frying pan with the broccolini or transfer to a large mixing bowl if your pan is not large enough. Toss together and add the lemon juice and parsley. Stir through the parmesan.

Serve with crusty bread and antipasti on the side.

Recipe and images by [Nellie Kerrison](#)

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