

Cavatappi with lemon sauce and green beans

1 ½ cup cavatappi pasta
Handful of green beans
1 lemon zest and juice
Juice of one lemon
2 slices yellow or orange pepper, thinly diced
1 teaspoon butter or less
Kosher salt and freshly ground pepper
1 green onion finely sliced
1 garlic glove thinly sliced or minced
1 tablespoon chopped fresh parsley or cilantro
Salmon caviar for topping



Photograph: Henri T. de Hahn

1. Slice green beans in half along their length
2. Boil pasta in salted water
3. Blanch green beans in pasta water until al dente. Scoop out and keep water hot for pasta. Set immediately in ice cold water
4. In a pan, melt butter, add garlic and sweet pepper and cook until soft (not brown). Take off heat and leave in pan.
5. When pasta is ready, strain and keep 1 cup of pasta water if needed, and set in pan vegetables and set heat to high.
6. Fold in green beans (without water), lemon juice, and lemon zest. Season with salt and pepper
7. Set on warm platter and sprinkle with green onions and parsley/cilantro
8. Add teaspoon or more of salmon caviar, then serve on warm plates sprinkled with fresh parmesan