

# Lemon and Basil Pasta



## Ingredients

$\frac{3}{4}$  Pack of desired pasta  
(spirals, shells penne)

2tblspn Olive oil

$\frac{3}{4}$  cup parmesan cheese

$\frac{1}{4}$  cup cream

1 egg yolk

$\frac{3}{4}$  cup fresh basil leaves  
or a good squeeze of  
basil paste.

## Method

Cook pasta.

While pasta is cooking, mix all  
the ingredients in a bowl.

Once the pasta is cooked,  
drain and transfer to a cold  
pan.

Turn pan to low, add the  
sauce and slowly heat (if you  
heat too fast the sauce will  
curdle).