

Capellini al burro e basilico

(Capellini with butter and basil)

INGREDIENTS

- 1 lb Garofalo Capellini
- 3.5 oz of butter
- Tablespoon of extra virgin olive oil
- Healthy bunch of fresh basil
- 3.5oz of Parmigiano Reggiano or Grana Padano
- Salt
- Pepper

PREPARATION

Cook the Garofalo Capellini in plenty of salted water. While the Capellini cook, place the butter in a pan and melt. When the pasta is cooked *al dente*, add to the pan with a spoonful of the pasta water, a tablespoon of extra virgin olive oil and some chopped basil leaves, grated Parmigiano Reggiano and fresh black pepper. Toss and serve immediately.