



Kaviari Maison

TAGLIATELLE



RECIPE IDEAS

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Tagliatelle

Serves four

Preparation time: 10 minutes

Cooking time: 8-10 minutes

250 g tagliatelle · **50 g Kaviari Osciètre Prestige caviar** · 20 g butter ·
1 lemon · 6 tbsp crème fraîche · a few chervil shoots · salt and freshly
ground pepper

Cook the tagliatelle al dente in a pot of boiling salted water.

Set aside a generous spoonful of crème fraîche for garnish.

In a sauté pan, add the butter, lemon zest and lemon juice. As soon as the mixture begins to simmer, add the remaining 5 tablespoons of crème fraîche. Season with salt and freshly ground pepper.

Drain the pasta and add it to the sauce in the pan. Toss to combine. Serve topped with a spoonful of crème fraîche and a spoonful of caviar. Garnish with chervil shoots.

