

# Whole Wheat Spaghetti with Lemon Creme Fraiche & Golden Caviar

*Serves 4:*

## Ingredients

1 pound whole wheat spaghetti  
2 large lemons  
1 bunch chives  
1 large or 2 small shallots  
1 cup creme fraiche, divided  
1/2 cup Parmesan cheese, grated  
kosher salt and freshly ground black pepper  
2 ounces golden or whitefish caviar, optional

## Preparation

Zest and juice 2 large lemons--it should equal about 1/2 cup of juice.

Chop fresh chives.

Finely chop 1 large or 2 smaller shallots.

Fill a pasta pot 2/3 high with water and bring to a boil.

Add a generous amount of sea salt and then spaghetti.

Give pasta a stir, bring back to a boil, and cook, stirring occasionally.

Heat olive oil in a sauté pan over medium low heat.

When oil is shimmering, add chopped shallots.

Saute shallots until translucent and just beginning to turn golden.

Stir 3/4 cup creme fraiche in with shallots in the pan until melted.

Add lemon zest, lemon juice, and grate fresh Parmesan cheese into sauce.

When pasta is cooked to al dente, add it to sauce in the pan.

Toss well, then add more freshly grated Parmesan cheese.

Season with kosher salt and freshly ground black pepper, to taste; plate pasta in a large serving bowl.

Garnish with chives, a dollop of creme fraiche, and a generous portion of golden or whitefish caviar.

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