

Cooking with the Classics: A Caviar dish with a twist!

ingredients:

1 pound spaghetti
2 tbsp butter
1/4 cup sweet onion, chopped
1 tbsp flour
1 chopped shallot (finely chopped)
6.5 ounces of tomato seeds (from the inside of a fresh tomato)
lemon zest from 1 lemon
juice from a half of a lemon
12.5 ounces pouring cream (heavy, whipping cream)
7 ounces sour cream
salt (kosher) & pepper to taste
chopped fresh dill - handful
2 containers caviar (red roe or black sturgeon)



steps:

Boil pasta in heavily salted water

Melt butter in a pan, saute onion till clear; add cream and heat until it reaches a boil; remove from heat, add flour to thicken and add lemon zest, tomato seeds, half of the dill.

When pasta is ready - toss it into the cream mixture and combine; add the lemon juice a little at a time while stirring.

Place pasta onto serving platters in a generous heap.

In another bowl, combine dill, chopped shallot and sour cream; place decorative dollops of this creamy dip mixture onto each of the serving platters.

Top each serving of pasta with 2 tablespoonfuls of the caviar.

****NOTE: never heat or cook the caviar**

Enjoy this beautiful dish with the music of Rachmaninov!

Serves 4 to 6

