lemon cream pasta with chili—essentially *pasta al limone* with a little chile heat. It's especially good with gluten-free pasta because the creamy sauce coats it nicely.

For **2 generous servings**, I'd try this:

- 6–7 oz gluten-free spaghetti, linguine, or fettuccine
- 1 Tbsp butter
- 1 small garlic clove, finely minced
- **¼ tsp red pepper flakes** (start here; add more if you want)
- ½ cup heavy cream
- Zest of **1 lemon**
- 1½–2 Tbsp fresh lemon juice
- ⅓ cup finely grated Parmesan
- Salt and black pepper
- About ½ cup pasta cooking water, reserved
- Optional: chopped parsley or basil

The method matters. Cook the pasta until just al dente and save some pasta water before draining.

Meanwhile, melt the butter over medium-low heat. Add the garlic and chile flakes and cook for only about 30 seconds. Add the cream and lemon zest and let it gently simmer for 2–3 minutes.

Turn the heat quite low and stir in the Parmesan. Add the cooked pasta and a couple tablespoons of pasta water. Toss until the sauce becomes silky and clings to the noodles. **Then add the lemon juice near the end**—adding lots of lemon juice directly to boiling cream can cause it to separate. Taste and adjust the lemon, chile, salt and pepper.

The result should be **creamy and distinctly lemony, with a gentle chile warmth rather than a hot sauce**. If the Swedish restaurant's version was particularly smooth, I'd use *Calabrian chile* rather than ordinary red pepper flakes—just **½–1 teaspoon of finely chopped Calabrian chile in oil**. That gives a wonderful fruity, slightly smoky heat that is common in modern Italian pasta dishes.

One other possibility: if you remember the sauce as **pale yellow, very smooth, lemon-forward, and not strongly cheesy**, they may have made it with cream, lemon and chile but very little Parmesan. I can give you a restaurant-style version of that, which might be even closer to what you had in Sweden.