

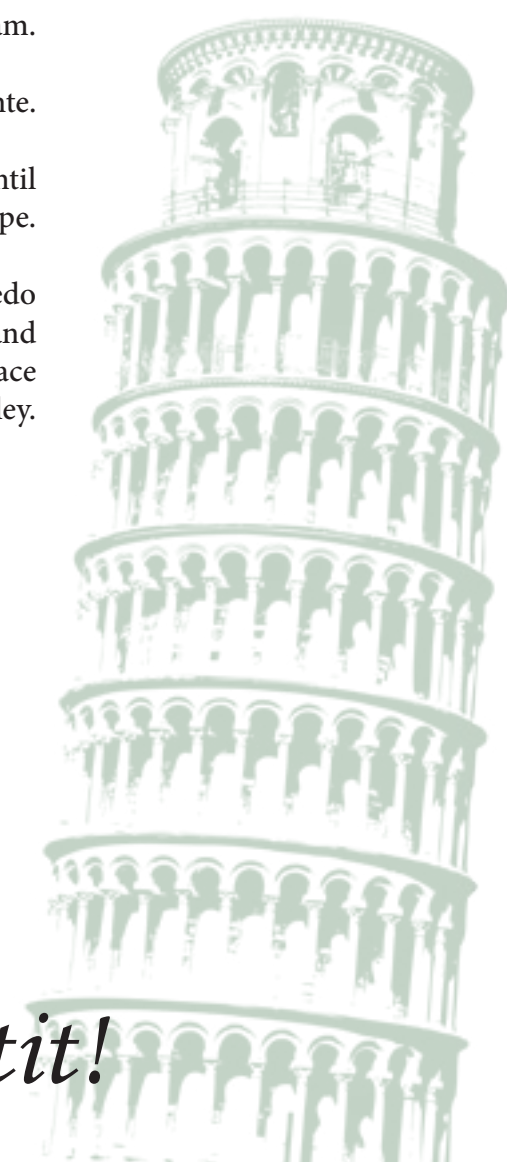
Fettuccine Alfredo

Ingredients

- 2 cups heavy cream
- 1 lb dry Italian fettuccine
- 1/4 cup onion
- 2 cloves garlic
- 2 egg yolks
- 1/2 cup shredded parmesan cheese
- 1/2 cup shredded Romano cheese
- 1 stick unsalted butter
- Pinch of nutmeg
- Sea salt
- White wine
- Olive oil

How To Prepare

- Coat the bottom of a large pan in olive oil. Chop the onions and garlic up into small pieces and add them to the pan with low heat. When the garlic and onions are soft, add the stick of butter and melt down. Crack fresh pepper into the pan and add about a half teaspoon of sea salt. Mix in nutmeg. Add 1/3 cup wine and mix. Slowly mix in cream.
- In a large pot, boil water. Add pasta and cook until al dente.
- Whisk egg yolks and stir into the sauce. Heat until bubbling. Mix in both cheeses until they lose their shape.
- Remove the pasta from heat. Strain and add to the Alfredo sauce or using a pasta fork remove the fettuccine and place directly into the sauce. Remove from heat and place in a serving bowl. Top with shredded cheese and parsley.



Bon Appétit!