

Fettuccine Alfredo



INGREDIENTS

1 lb. fettuccine
5 oz. grated Parmigiano
10 oz. double cream
white pepper, freshly ground

Preparation

Have all your ingredients at hand before you start. The original version would be finished at tableside.

Cook the fettuccine with more salt than usual, strain and remove when al dente. Place into a large skillet with a few tbs. cooking water; add double cream and Parmigiano. Toss well. The result should be a smooth, velvety sauce. It should not be dry. Add freshly ground pepper and serve immediately.

Serves 6