

YIELD: SERVES 4

# FETTUCCHINE ALFREDO

There are always many debates as to whether Alfredo sauce is actually Italian, or simply a creation originating in North America.

**PREP TIME**

10 minutes

**COOK TIME**

20 minutes

## INGREDIENTS

- 3/4 Pound Fresh Fettuccine
- 2 Tablespoons Butter
- 1 Cup Heavy Cream
- 1/2 Cup Chicken Broth
- 1 Egg Yolk
- 1/2 Cup Grated Parmesan Cheese
- Sea Salt
- Cracked Black Pepper
- Additional Grated Cheese To Serve

## INSTRUCTIONS

Bring a large pot of water to a boil for the pasta.

Remove 1/4 cup of the cream to a separate bowl and whisk the egg yolk into it.

In a saucepan, heat the remaining cream and chicken broth.

Cook the pasta al dente, then drain the pasta and return it to the pot.

Stir the butter into the pasta until melted and the butter covers each strand of pasta.

Whisk a little of the hot cream mixture into the egg and cream mixture and stir. (This warms the egg mixture without cooking it completely.)

Next, add the remaining hot cream and broth into the egg mixture and mix well.

Finally, pour the combined egg and cream mixture over the pasta and toss to coat evenly.

Add the grated cheese, and a dash of sea salt to taste.

Divide the pasta into 4 separate dishes and top with cracked black pepper and offer additional cheese.

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**CATEGORY:** Fresh Pasta - Cut

<https://www.italianfoodforever.com/2008/05/fettuccine-alfredo/>