

Fettuccine Alfredo

Serves 4 to 6

Fresh pasta is the best choice for this dish; supermarkets sell 9-ounce containers of fresh pasta in the refrigerated section. When boiling the pasta, undercook it slightly (just shy of al dente) because the pasta cooks an additional minute or two in the sauce just before serving. Note that fettuccine Alfredo must be served immediately; it does not hold or reheat well.

1 1/2 cup heavy cream
2 tablespoons unsalted butter
Table salt
1/4 teaspoon ground black pepper
9 ounces fresh fettuccine
1 1/2 ounces Parmesan cheese, grated (about 3/4 cup)
1/8 teaspoon grated nutmeg

1. Bring 1 cup of the heavy cream and the butter to a simmer in a medium saucepan over medium heat, reduce the heat to low and simmer gently until the mixture reduces to 2/3 cup, 12 to 15 minutes. Off the heat, stir in the remaining 1/2 cup cream, 1/2 teaspoon salt and pepper.

2. While the cream reduces, bring 4 quarts of water to a boil in a large pot. Add 1 tablespoon salt and the pasta to the boiling water and cook, stirring often, until just shy of al dente. Reserve 1/4 cup of the cooking water then drain the pasta and return it to the pot.

3. Meanwhile, return the cream mixture to a simmer over medium-high heat; reduce the heat to low and add the pasta, cheese, and nutmeg to the cream mixture. Cook over low heat, tossing the pasta to combine, until the cheese is melted, the sauce coats the pasta, and the pasta is just al dente, 1 to 2 minutes. Stir in the reserved pasta cooking water and toss to coat; the sauce may look thin but will gradually thicken as the pasta is served. Serve immediately.