



World's Best Fettuccini Alfredo



Ingredients

Italian fettuccini (1 lb. – dry)	Onion (¼ cup)
Unsalted butter (1 stick)	Garlic (2 cloves)
Heavy cream (2 cups)	Nutmeg (just a pinch)
Sea salt	Pepper
Parsley	White wine
Romano cheese (½ cup – shredded)	Egg yolks (2)
Parmesan cheese (½ cup – shredded)	Olive oil

How to Prepare

- 1). Coat the bottom of a large pan in olive oil.
- 2). Chop the onions and garlic into small pieces and add them to the pan with low heat.
- 3). When the garlic and onions are soft, add the stick of butter and melt it down.
- 4). Crack fresh pepper into the pan and add about half a teaspoon of sea salt.
- 5). Mix in the nutmeg.
- 6). Add 1/3 cup of wine and mix.
- 7). Slowly mix in the cream.
- 8). In a large pot, boil water.
- 9). Add the pasta into the boiling water and cook until al dente.
- 10). Whisk egg yolks and stir into the sauce.

Bon Appétit!



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How to Prepare

- 11). Heat until the sauce is bubbling.
- 12). Mix in both cheeses until they lose their shape.
- 13). Remove the pasta from the heat.
- 14). Strain and add to the alfredo sauce.
 - a. You can add the fettuccini to the sauce by placing it directly into the sauce with a pasta fork too.
- 15). Remove from the heat and place in a serving bowl.
- 16). Top with shredded cheese and parsley. Enjoy!

Bon Appétit!