

Garlic Alfredo

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There's something about a lush bowl of pasta with creamy delicious alfredo sauce. Sure you can grab a jar at the market but trust me it's super easy to make. This recipe is so easy and I'll give you my tricks to keeping your sauce saucy and silky at the table. No more dried alfredo! Let's get cooking....

Serves: 4-6 Total time: 30 minutes

- 2 tablespoons butter*
- 1 tablespoon of oil*
- 2 tablespoons minced onions*
- 2 teaspoons minced garlic*
- Salt and pepper to taste*
- 1 cup parmesan cheese, shredded*
- 3 cups of heavy cream*
- 1 egg*
- 1 lb of fettucine or linguine pasta any shape works*

Grab a large pot of water and add a tablespoon of salt. Water has to be seasoned with salt, bring to a roiling boil. While that is coming to a boil, in a skillet bring to medium heat and add in diced onion/shallot and garlic, sauté for a few minutes until golden. Add in heavy cream and bring to a simmer. In another bowl separate egg yolk from white, discard the white. With a fork break yolk and add in one ladle of warm cream to yolk. Stir really well and really fast. Add back into pan of cream with half parmesan cheese listed and mix really well with small whisk or fork. When cheese melts add in remainder, you can keep just a bit for garnish if desired. Continue to stir until all is incorporated. Taste and season with salt and pepper if needed. Garnish with any extra parmesan or parsley if you like. Serve immediately if sauce gets too thick you can loosen with pasta water milk or cream. Don't worry if you feel the sauce is too loose, by the time you sit to eat the sauce is already thickening again. This ensures a nice smooth sauce throughout. Enjoy!