

FETTUCCHINE ALFREDO yields 2 portions
recipe developed by Chef Roc®

2 tablespoons butter
2 cloves minced garlic
2 cups cooked fettuccine noodles
1/2 cup sliced mushrooms

1 cup liaison (1 egg yolk lightly beaten
with 1 cup of whipping cream)
1/2 cup freshly grated Parmesan cheese
2 tablespoons chopped Italian Parsley
coarsely ground black pepper to taste

1. Cook the fettuccine noodles until al dente (crisp to the bite). Cool completely under cold running water. Drain well and oil very lightly to prevent sticking. Hold for use.
2. Heat the butter in a large sauté pan over medium heat. Add the minced garlic and heat for 30 seconds. **DO NOT BROWN.**
3. Add the cooked fettuccine noodles and mushrooms. Heat for 30 seconds.
4. Add the liaison and combine. Heat but do not boil.
5. Add the Parmesan cheese, chopped Italian parsley and the pepper. Combine and heat until the sauce becomes slightly thickened. Enjoy with garlic toast and a glass of wine.