

World's Best Fettuccine Alfredo

—Michael Bisk

Ingredients

- 10 ounces fettuccini pasta
- ½ cup butter
- 5 cloves garlic, chopped
- 1 cup heavy cream
- 1 egg yolk
- 2 cups freshly grated Parmesan cheese
- 2 tablespoons dried parsley

Directions

1. Bring a large pot of lightly salted water to a boil. Add fettuccine pasta and cook for 8 to 10 minutes or until al dente; drain.
2. In a large skillet melt the butter and add the chopped garlic. Cook on low for about 5 minutes, stirring often, making sure not to burn the garlic.

3. Pour about a $\frac{1}{4}$ cup of the heavy cream into a small bowl. Add the egg yolk and beat together; put aside. Pour the remaining cream into the frying pan. Increase the heat to medium-high. As the cream starts to boil, mix rapidly using a whisk. Slowly add the cream/egg mixture. You do not want the egg to curdle. Continue whisking until well blended.
4. Add 1 cup of the Parmesan cheese and continue to mix the cream. Pour in the remaining Parmesan and the parsley, mix until smooth. Immediately remove from stove. Serve over cooked pasta.

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