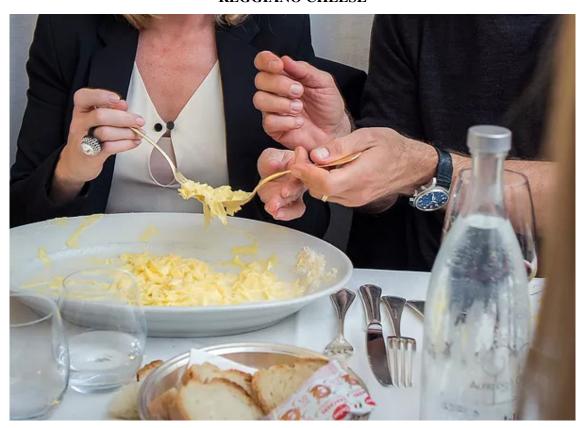
FETTUCCINE ALFREDO OR FETTUCCINE WITH BUTTER E PARMIGIANO-REGGIANO CHEESE



Ingredients (6 people):

500 g of fresh fettuccine

120 g butter cut into pieces at room temperature

210 g of Parmigiano-Reggiano cheese

Fettuccine baking water

50 g of salt

Grated Parmesan cheese to taste

Preparation:

- 1. For the fettuccine fill a pan with salted water and bring to the boil.
- 2. When boiling, add the fettuccine and cook for 2 minutes.
- 3. Set aside the cooking water.

- 4. For the sauce on a platter place half of the butter, ¾ of grated Parmigiano-Reggiano cheese and a little of the cooking water, just enough to get a creamy and flowing paste.
- 5. Place the fettuccine over parmesan butter and cheese sauce and sprinkle remaining cheese.
- 6. Immediately mix with a fork and spoon and move from the bottom up.
- 7. If sauce becomes too thick add a little more of the cooking water.
- 8. Serve immediately with grated Parmesan cheese to taste.

Attention

- 1. Parmesan cheese rotates between 75 and 85° C and care must be taken not to exceed this average.
- 2. If the heat is very intense, the protein elements become will separate from the fat and cause the gum effect.
- 3. If the temperature does not reach the minimum of 75° C the result will be equally undesirable as the mixture will not be creamy.
- 4. The difficulty of preparation is to maintain the proper temperature.