
fettuccine alfredo need recipe

Posted by rrafee - 2010/02/02 06:44

hello there i really need the recipe of fettuccine alfredo so can you help me thanks in advance

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Re:fettuccine alfredo need recipe

Posted by federico - 2010/02/02 22:53

Hi,

Fettuccine Alfredo is a popular Italian/American dish and I would like to give you a recipe I got from my friend Frankie Imbergamo. Frankie wrote a book "the Good life!" full of Italian recipes and about Fettuccine Alfredo, he suggest the following recipe:

1 lb. fettuccine
1 ½ cup grated pecorino Romano cheese
1 egg yolk
1 pt. half & half cream
1 tbsp. butter
salt, ground black pepper and parsley to taste

Cook fettuccine al dente; drain. In a skillet, melt butter. Place fettuccine in skillet and toss on medium heat. Add half & half about 4 ounces at a time to avoid any sticking. Toss. Add grated Romano cheese a little at a time. Keep tossing. Add egg yolk and turn in fettuccine. Add remaining half & half and cheese; toss. Sprinkle with salt, pepper and parsley. Total cooking time in skillet, 10 minutes. Serve.

(Courtesy of Frankie Imbergamo – Boston MA USA)

Buon appetito.

Ciao

Federico

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Re:fettuccine alfredo need recipe

Posted by rrafee - 2010/02/06 22:18

hello my dear
i just made that recipe today & it was fantastic
you made my day
thanks

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